Manitowoc

Mark7 Custom Fabrication Equipment and Accessories Product Guide

Contact factory for current pricing.

Effective: January 1, 2015

Delfield

How to order Delfield Custom Equipment
Need A Quote?

Delfield Sales ATTN: _____

Dealer ATTN: _____

Field Quote Request

Project Name: _____ **Bid Date:** _____

Location: (City/State) _____ **Install Date:** _____

Consultant: _____ **Phone Number:** _____

Is Line Up:	❑ Component Crafted Custom Equipment		❑ Shelley
Refrigerated Units:	❑ Self-contained	❑ Remote	
Hot Food Wells:	❑ Individual	❑ Open Bath	
Hot Food Wells:	❑ Electric	❑ Gas	
Pre Wired to:	❑ Breaker Panel	❑ J-Box	
Are Drawings Available:	❑ Plan	❑ Elevation (scale)	❑ Hand Sketch
Similar to a Job Previously Quoted:	❑ Name: _____		
Accessories Supplied and Installed by Delfield:	❑ Yes	❑ No	
Customer Supplied/Installed by Delfield:	❑ Yes	❑ No	
Field Installed by Customer:	❑ Yes	❑ No	
Any Size Restrictions for Installation Site:	❑ Max Size _____		

Finish of Equipment:	❑ S/S	❑ Laminate
Is this a:	❑ Quote Only	❑ Quote and Drawing

Key for labeling drawing:

A: ❑ Dry Storage Unit ❑ Refrigerated

B: ❑ Raised Refrigerated Rail ❑ Salad Opening

C ❑ Hot Food Wells ❑ Mega Top Opening

D: ❑ Pass-thru Storage ❑ Refrigerated

E: ❑ Dry Drawer ❑ Roll Warmer ❑ Refrigerated Drawers

F: ❑ Overshelf ❑ Single ❑ Double Width:_____

G: ❑ Microwave Shelf: Length:_____ Width:_____

H: ❑ Outlets ❑ Heat Lamps ❑ Empty Baskets

I: ❑ Hand Sink: Size: _____

J ❑ Production Units

K: ❑ Top Extension

L: ❑ Open Storage ❑ Sliding Door

Effective January 2015. All prices F.O.B. Mt. Pleasant, MI 48858. **Prices may vary on accessories ordered from the Parts Department.** Visit www.delfield.com for specification sheets.

What is Delfield Mark 7 Custom Fabrication Equipment?

CHEF'S COUNTERS

SERVING LINES

Custom Fabrication With Standard Components

Delfield brings a different approach to custom fabrication. With any piece of equipment, such as a utility storage, hot food table or glass rack cabinets, similar components are used. This holds true with freezers, refrigerators, prep tables, salad tables and so on. What Delfield has mastered is developing standard components that are consistent from job to job, year to year and month to month. What does this do for you? For one, the ability to purchase equipment that can be installed anywhere in the country and be assured it's the same each and every time. In addition, serviceability is increased due to common parts and labor is saved due to service technician's familiarity with the equipment. By developing common components in custom equipment Delfield is able to provide consistent pricing, no matter what time of year or how busy we happen to be.

Using the component crafted custom fabrication approach allows you to develop thousands of different equipment configurations while maintaining consistency throughout the equipment. Don't think for a minute this technique takes away from the quality of the equipment. It's quite the opposite, Delfield's ability to produce commonality in our equipment is a great value in many ways to our customer.

Delfield allows many of these components to be modified but remain similar in construction. This is the advantage of using Delfield over local custom fabrication. Our solid modeling capabilities, automated part demand flow, leading edge break presses, lasers and punches all give Delfield customers consistent precise products versus antiquated pencil marked, hand braked parts.

Our technological advances in refrigeration are second to none. With the grandfather clause up, health inspectors are coming down on old flush mounted refrigeration and requiring new equipment. Delfield anticipated our customers would still want convenient, sellable flush mounted product. We developed a patented new technology called LiquiTec®. This breakthrough technology allows food product to remain flush with the top of the equipment keeping the product safe. LiquiTec® passes all the necessary NSF2 and NSF7 requirements. LiquiTec® is available for high performing back of the house applications such as prep counters, or in front of the house applications such as serving lines and salad bars.

Delfield offers a variety of counters including chef's counters, beverage counters, common cafeteria style counters, service counters and many, many more. We also can provide single custom pieces such as prep tables or equipment stands.

Give us your ideas, whether on a napkin, paper or CAD drawing and Delfield will make it a reality. Our 50 plus years of service give our customers a restaurant equipment library second to none. Take the time to call; you won't be disappointed.

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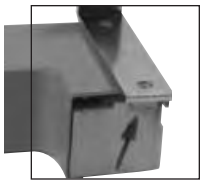
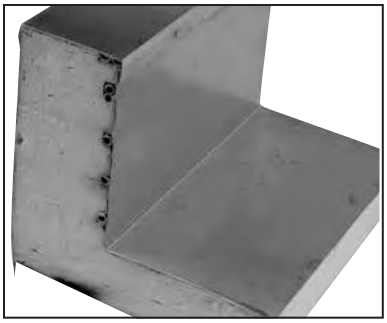
The Delfield Difference

16-gauge tops, option to 14-gauge
Delfield allows gauge upgrades to meet your needs. If you have situations where you are dealing with extremely heavy countertop equipment, just let us know and we will modify to your needs.

Heavy Duty Top and Shelf Bracing
Delfield's 50 plus years in business has given us a very good understanding of equipment use. Delfield adds two sets of 14-gauge bracing glued and welded in place under every top, to hold the heaviest stacks of dishes.



Hinge Door Backer Plates
In Delfield's already durable refrigerated base fronts we have added 14-gauge plates molded integrally into the base front. This technique ensures your door hinges will stand the test of time.



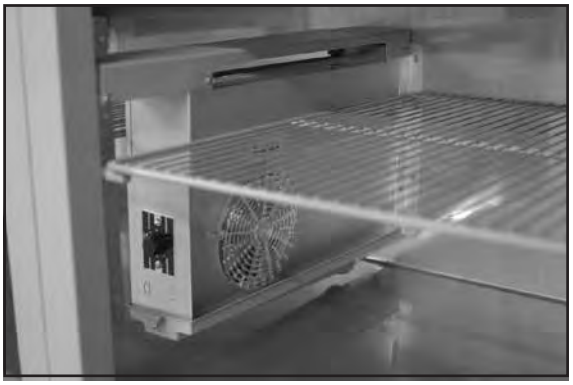
High Density Polyurethane Liquid Foam
Delfield uses polyurethane high-density liquid foam almost exclusively. No pink styrofoam board, no fiberglass in Delfield refrigeration. Polyurethane liquid foam expands into every crack and crevice giving you the highest efficiencies. When foaming refrigerated bases, pizza prep rails, cold pans and even display cases, liquid foam is the only way to go!

Delfield Thermal-Break Systems - Eliminating Cold Transfer!
When dealing with refrigeration you want the "cold" to stay where it belongs. Defield's thermal-break system does just that! Delfield always provides thermal-breaks, keeping the cold in and the warm out. What does this do for you? Increased energy efficiencies, less frost build up, less sweating and less stress on your refrigeration package.

Delfield Refrigerated Base Fronts
In the commercial restaurant business you want three things with under counter refrigeration: durability, proper temperatures in extreme heat and energy efficiency. Delfield hits a home run in all of three categories. Each base front is constructed of a high density rigid polyurethane injection molded at 23.62 lbs. per cubic foot and wrapped with .095" thick ABS plastic. ABS plastic is one of the most durable plastics in cold high impact applications. This strong durable front construction provides exceptional strength and virtually eliminates unwanted cold transfer. The thermal advantages of Delfield's base front construction far exceed traditional stainless steel fronts.

Built In vs. Drop In
The Delfield Built-in advantage gives you a more sleek appearance as well as a cleanable work surface. In a custom Delfield counter all your cold pans, water stations, ice chests, hot food wells are built-in flush with the top.

Continued...



Refrigerated Base Mullion Style Coil Air Distribution
Delfield's mullion style evaporator coils are placed between the door/drawer openings providing even air distribution throughout the entire base. Typical side mounted evaporator coils struggle to push air the entire length of the base. Back mounted coils blow the cold air right out the door every time you open it. Back mounted coils also take pan capacity away when utilizing drawers. Mullion coils never get into your way, they are tucked nice and neatly behind the base front, blowing air side to side and never compromising your pan capacity.

LiquiTec® Rails and Cold Pans
Sell more with LiquiTec and bring product to a convenient level for efficient operations. No more backaches! What does LiquiTec mean to a chef? First and foremost, safe product; NSF certified design; cleanability; no loose pan clips; flush mounted food product and less frost build up. What does LiquiTec mean to a restaurant owner? Serving counters and exhibition counters sell more product with flush mounted pans showcasing healthier looking brightly colorful food.

The Best Drawer System In The Industry
If you are a chef the last thing you want to do all day, seven days a week is bend over to grab product. You want the product to come to you! Delfield's Full Extension Drawer System will do just that. What does this give you? It gives your kitchen higher efficiencies and less stress on your already overworked back. We back our drawer tracks with an exceptional 10-year warranty, which is second to none in the industry.

Flexibility
Delfield's Component Crafted Custom Equipment brings all your kitchen needs to within hands reach. Need an outlet, wrap shelf, microwave, cheese melter, dipperwell or shelving? Simply design it in and make your equipment work for you.

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Delfield Mark 7 Custom Fabrication Equipment

Start building your dream counter now! All of these units can be combined under one continuous top (up to 168" long) Each unit can be quickly splined together or field welded, for seamless appearance

GENERAL

- HFC-404A refrigerant
- All units can be provided with optional 14-gauge stainless steel tops.
- Special electrical requirements available on all units
- All refrigerators can be supplied remote or self contained

13 SERIES ICE CREAM CABINETS

13 SERIES
ICE CREAM CABINETS

- Standard 16-gauge tops
- 32" to 72" length
- With or without syrup rail
- Special rail lengths available
- Sinks and dipperwells available
- Lid locks available
- Lexan covers available
- Draft arms available
- Drains

14 SERIES HOT FOOD TABLES

14 SERIES
HOT FOOD TABLES

- Standard 16-gauge tops
- Electric
- Individually controlled or single tank water bath
- Standard with drains and manifold
- Optional cutting board
- Optional auto fill
- Available in any length

15 SERIES DISPLAY CASES

15 SERIES
DISPLAY CASES

- Standard 16-gauge tops
- 24" or 30" deep under display section
- Mirror back, single service display with a see through display section with glass doors on both sides.
- Available in 4' and 6' lengths
- Optional locks
- Optional additional shelves
- Optional mirrored interior doors

16 SERIES UTILITY STANDS

16 SERIES
UTILITY STANDS

- Standard 16-gauge tops
- Open shelf
- Dry drawer
- Hinged door
- Sliding door
- Available in any length
- Optional door/drawer locks
- Optional urn trough
- 10 year drawer warranty

17 SERIES EQUIPMENT STANDS

17 SERIES
EQUIPMENT STANDS

- Standard 18-gauge tops
- Standard maple cutting board
- Open shelf
- Dry drawer
- Refrigerated & freezer storage
- Optional doors
- Door/drawer locks
- Freezers from 32" to 96"
- Refrigerators from 36" to 110"
- Available for bottom mounted ventilation
- Full height sides and back for quick assembly into full equipment lineup
- Feature Delfield's exclusive New Full Extension Plus Drawer System

Delfield Mark 7 Custom Fabrication Equipment

GENERAL

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MARK 7 COMPONENT CRAFTED EQUIPMENT

18 SERIES WORK TABLES

18 SERIES
WORK TABLES

- Standard 16-gauge tops
- Refrigerated or freezer models available
- Optional 2 high and 3 high drawers
- Available up to 126" with four door/ drawer fronts
- Optional tray racks

18 SERIES SALAD & MEGA TOP

18 SERIES
SALAD AND MEGA TOP

- Available from 36" to 132" with (4) base fronts
- Optional pans and adapter bars
- Number of pans to suit any need; 6 to 26 on salad tops and up to 42 on mega tops
- Optional cover styles.

18 SERIES PIZZA PREP & SAND-WICH TABLES

18 SERIES - PIZZA PREP AND SANDWICH TABLES

- Available from 36" to 132" with (4) base fronts
- Optional cutting boards
- Optional 2 high and 3 high drawers
- Optional locks available
- Drain and gate valve available
- Optional pans and adapter bars
- Optional tray racks

20, 21, 22 SERIES ADD ON UNITS

20, 21, 22, SERIES
TOP EXTENSIONS AND ADD ON UNITS

- Available in any length and size
- Top extensions
- Dish rack and dispensers
- Food warmers
- Tilt out waste bins
- Hinged door waste bin
- Syrup tank storage cabinet
- Oval tray storage
- Build these units into any common top to come up with your desired length

Finish your line off with any of the 357 options shown on the following pages. Overshelves, finished backs and ends, tray slides, heat lamps, and outlets are all available to dress your counter. Make your vision a reality with Delfield Custom! Contact us at 800-733-8821 for a custom quote or pricing.

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CHEF'S TABLE - CHEF'S SIDE

1 **Compressor Housing:**
Depending on the refrigeration capacity you need, the compressor housing is available in 14", 18" or in certain circumstances 24" widths. Choose either left or right side housing.

Refrigerated Base:
2 Each Delfield door and drawer system is available in four sizes, 19", 24", 27", or 32" and feature stainless steel or Delfield's exclusive ABS interior.

Drawers: Delfield's Component Crafted Custom Equipment drawers can accommodate one or two 12" x 20" hotel pans and will fully extend giving access to all pans while reducing spills. Since drawers typically take quite a pounding, Delfield drawers are constructed of heavy-duty stainless steel and tested with 150 lbs. for 300,000 cycles. Best of all they are backed by a 10-year drawer track warranty!

Doors: Storage for bulk items, usually in bags or boxes is the primary function of the door system. Each door features a recessed door handle and easy snap in gaskets, which if needed can be shipped from Delfield within 48 hours guaranteed.

Refrigerated Prep Space:
Raised Rail: A reduced height rail is chosen to accommodate menu items requiring significant prep space and easy access to a large number of ingredients for pizzas or large sandwiches. Because of the angled top, the raised rail allows the
3 operator easy access to the bottom of the back pans.
Salad Top: For easy pass through with some prep space, a salad top unit would be chosen. The top opening is very versatile and holds standard 1/6 size pans. Choose from accessories such as composite cutting board or flat top lid.

LiquiTec® Rails and Cold Pans:
Delfield's exclusive patented technology allows both the pans and food to be completely flush with the counter, while meeting NSF-7 requirements. It's the ultimate in food safety and convenience!

Hot Food Section:
Depending on your menu requirements, a hot food table is chosen. This accommodates several heated side dishes or sauces. Delfield's hot food tables are available for both electric or natural gas hook-ups and either single tank or individually controlled wells.

4 **Plate Dispensers:**
Delfield has a complete line of dispensers to complete the finishing touches to any Chef's Counter, Salad Bar or Serving Line. Dispense plates, bowls, napkins, glass racks, cafeteria trays, disposable cups, mugs, cups and saucers, milk or ice cream.

Standard Undercounter Refrigeration:
Leave cut outs for roll in refrigeration and freezers. Delfield has an extensive line of
5 front breathing undercounter refrigerators and freezers ranging in length from 27"-72". All models are available with door or drawer systems.

Hand Sink:
A hand sink is available for hand washing at point of prep.

6

7

SERVER'S SIDE

1 **Drop-Ins:**
Use numerous Delfield drop-ins to customize your Chef's counter to your menu variations. Soup wells have been added for this application, some other options include; ice cream freezers, water stations, ice storage bins, ice-cooled cold pans, mechanically cooled pans, frost tops or hot and cold dual temp wells. Delfield can also accommodate products by other manufacturers.

Shelving:
Easy access is key to the Server's Side of the Chef's Island. Open shelving is
2 necessary for quick access to plates, bowls, baskets, napkins, cups and saucers.

Choose either dry door or sliding doors for a more finished look when the Server's side is in customer's view.

Oval Tray Storage:
Tray storage is essential for any server. Delfield can accommodate up to the standard 18" x 26" oval trays.

3 **Ice Cooled Cold Pans:**
Drop in an ice-cooled cold pan for garnishes, soda or bottled water. Other options include mechanically cooled cold pans, frost tops, combination hot/cold food

4 wells, individually heated wells or narrow line ice cooled.

Electrical Housing:
All the electrical is housed in one convenient location for a single point connection making installation and future access very simple.

5 **Overshelving:**
For pass-through efficiency, add overshelving. For this application, a double tiered overshelf was added. Depending on your needs choose from a single, double or triple tier overshelf, add pot racks, space for microwave, heat lamps, a point of sale readout or duplex outlets.

6

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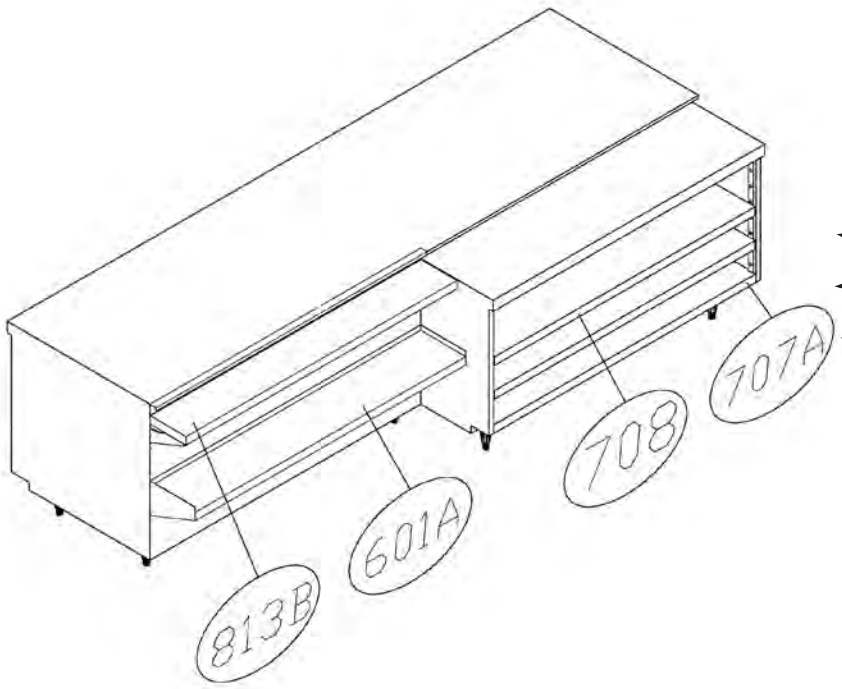
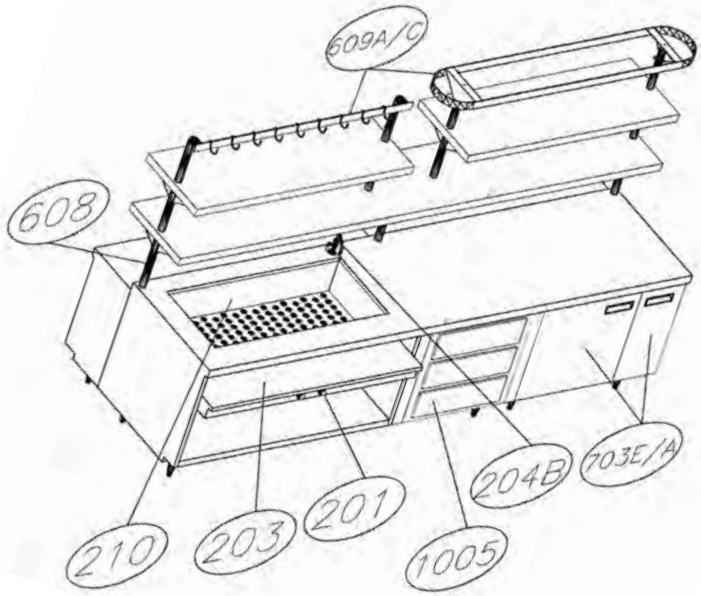
Available Options

Custom Built to Suit Your Needs



357 ways to increase your kitchen's productivity...putting money in your pocket!



Top diagram

601A	10″ deep wall shelves
707A	Shelf
708	Adjustable center shelf
813B	6″ to 8″ wide shelf with tray hook

Bottom diagram

201	Additional 5 KW immersion heater
203	Plate shelves
204B	Manual fill faucet
210	Bain Marie
608	Heavy duty overshelf
609A/C	Single/oval bar pot rack
703E/A	12″/27″ hinged doors
1005	Housing for oversized roll warmer

Available Options

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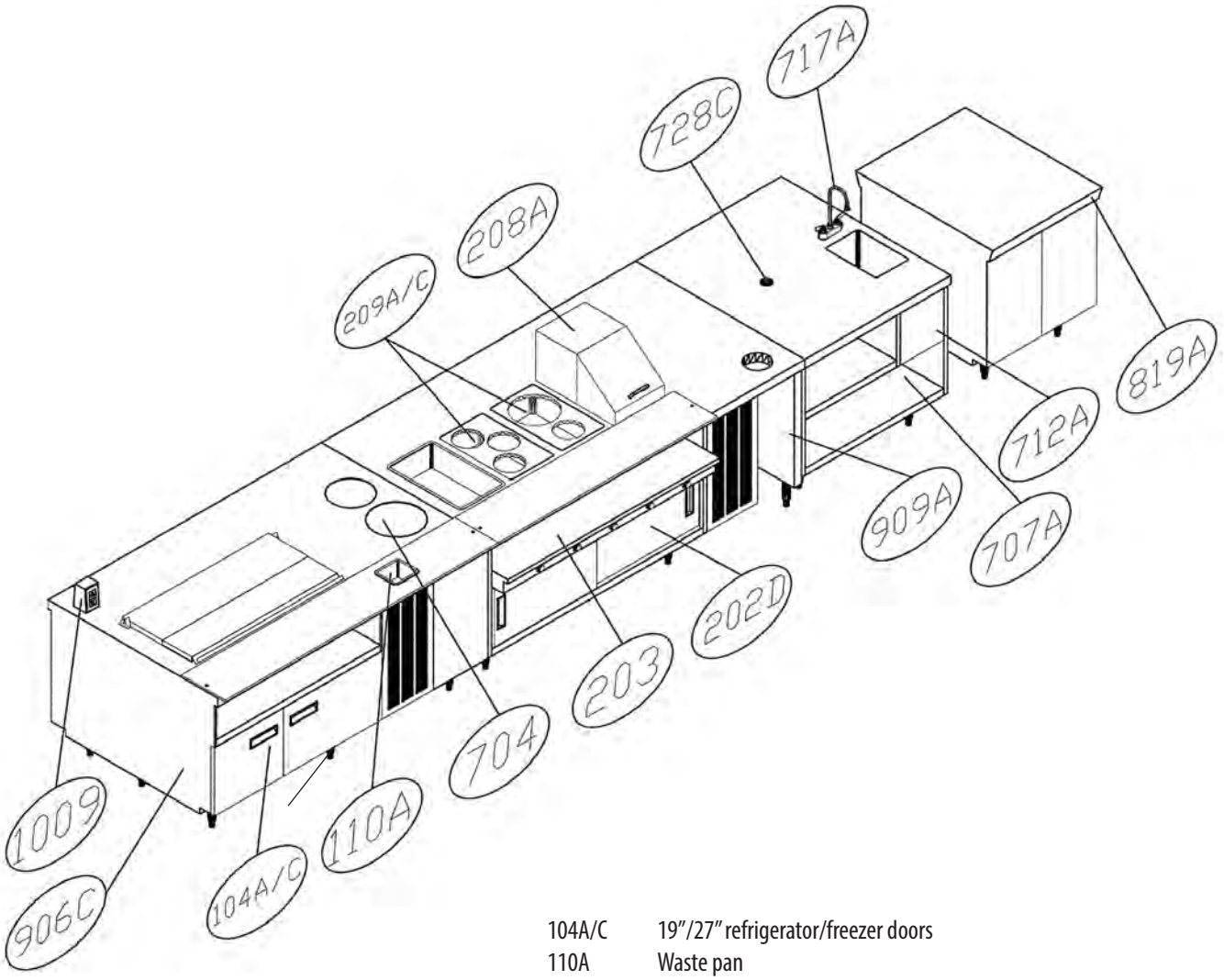

104A/C	19″/27″ refrigerator/freezer doors
110A	Waste pan
202D	60″ long sliding door with heat
203	Plate shelves
208A	Single pan telescoping cover
209A/C	Adapter plates #14-6/#14-10
704	Rounded top cutouts
707A	Shelf
712	Stainless steel apron
717A	9″ x 14″ x 10″ deep sink
728C	2″ diameter ferruled hole
819A	Mark V nosing on dry unit
906C	Double stainless steel end panel finished ends
909A	2″ thick mullion end
1009	Pedestal outlet

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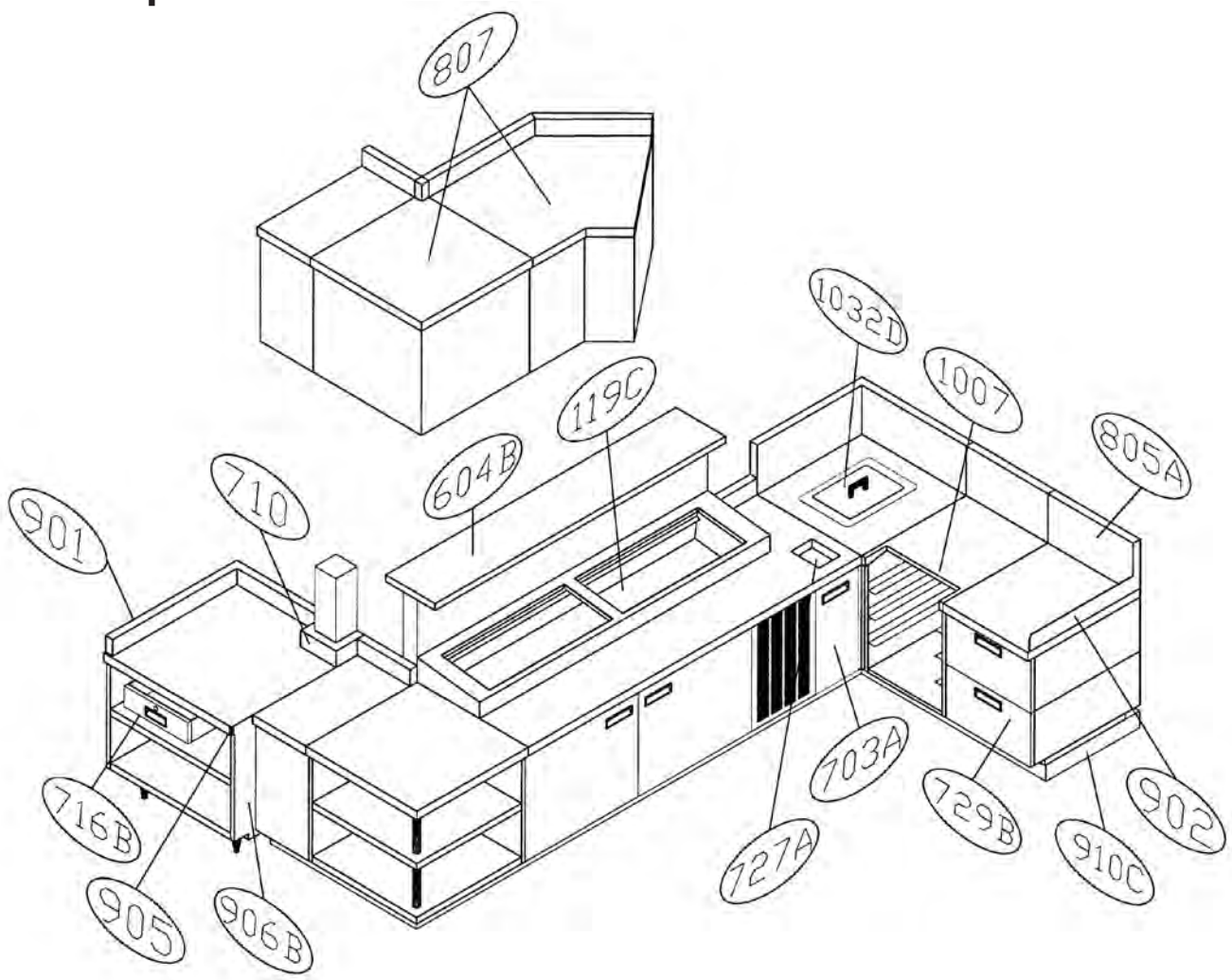

807	Special top fillers, irregular and angled
901	2″ x 4″ backsplash return on end of unit
710	Notch equipment around column
604B	13″ x 18″ deep solid core overshelf
119C	Mechanically cooled elevated pan rail, rail only
1032D	Built-in water and ice bins 305
805A	Special height one-piece backsplash up to 12″ high
716B	Locking cash/utensil drawer, 18″ wide
905	Radius nosing corner
906B	Stainless steel flashing or partial stainless steel end panel
727A	6″ x 8″ rectangular waste chute
703A	12″ hinged dry door
729B	24″ dry drawer
910C	1.5″ leg rail (standard) for mounting on 6″ curb by others
902	Stainless steel single thickness riser

Available Options

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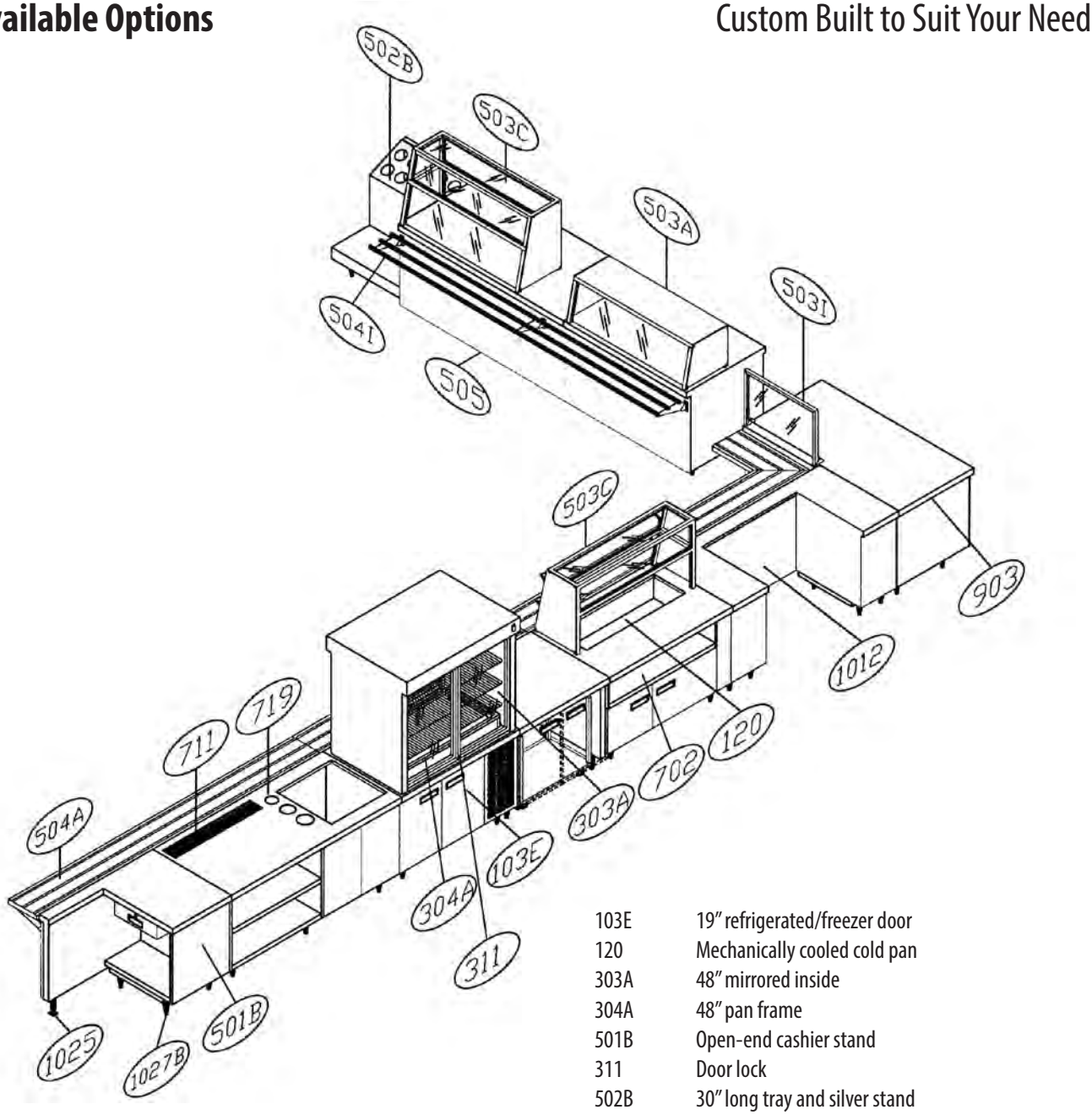

103E	19″ refrigerated/freezer door
120	Mechanically cooled cold pan
303A	48″ mirrored inside
304A	48″ pan frame
501B	Open-end cashier stand
311	Door lock
502B	30″ long tray and silver stand
503A	Single tier counter protector/display shelf
503C	Double tier with lights counter protector/display shelf
503I	Slicer shield
504A	12″ solid V tray slide
504I	10″ wide three bar tray slide
505	Finished/unfinished backs and fronts
702	Plate shelf
711	Urn trough
719	Paper cup dispenser
903	Stainless steel nosing
1012	Wainscot
1025	Flange feet
1027B	Legs

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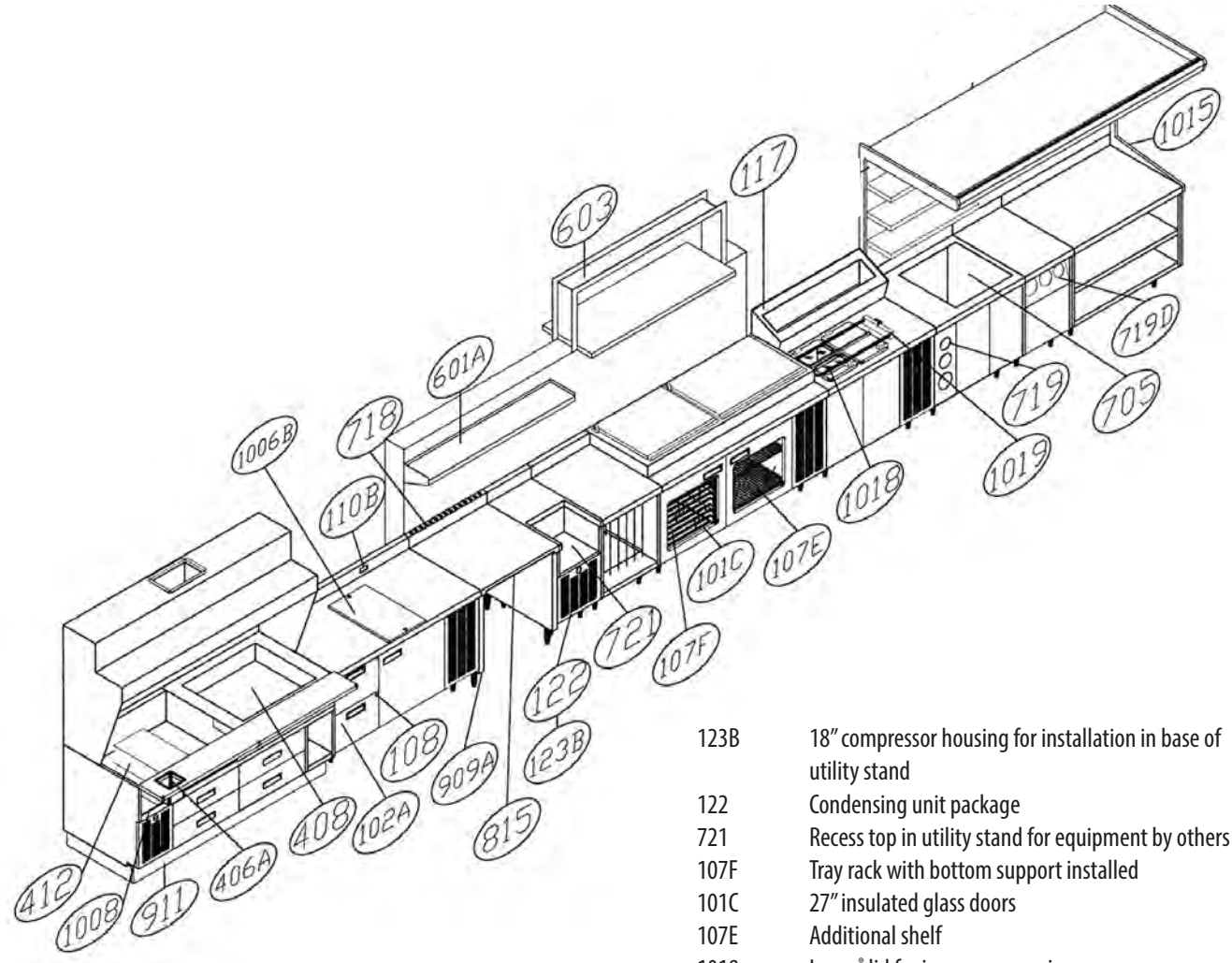

1006B	Random size butting board, composite .75″ thick
110B	Electrical knockouts with cover
718	Ventilate top of backsplash for airflow to undercounter self-contained refrigerator
601A	Wall shelves with mounting brackets, stainless steel 10″ deep
603	Pass-through window, stainless steel constructed two-piece frame with 18″ wide solid core pass shelf
117	Syrup condiment rail installed at rear of refrigerated base
1015	End panel, plastic laminated or stainless steel
412	Stainless steel filler box for in station into equipment stand
1008	Marine edge along front of unit (24″ minimum)
911	Stainless steel constructed or plastic laminated toe plate
406A	Scrap pan 1/6 size x 6″ deep pan
408	Built-in cooking equipment
102A	Two 19″ wide drawers for use with one 12″ x 20″ x 6″ pan
108	Door or drawer locks
909A	2″ thick stainless steel mullion end
815	Notch nosing for undercounter equipment
123B	18″ compressor housing for installation in base of utility stand
122	Condensing unit package
721	Recess top in utility stand for equipment by others
107F	Tray rack with bottom support installed
101C	27″ insulated glass doors
107E	Additional shelf
1018	Lexan® lid for ice cream opening
1019	Bar lock for ice cream lid
719	Paper cup dispenser
705	Square or rectangular top cutouts for drop-ins
719D	Stainless steel angled front panel for paper cup dispenser

Available Options

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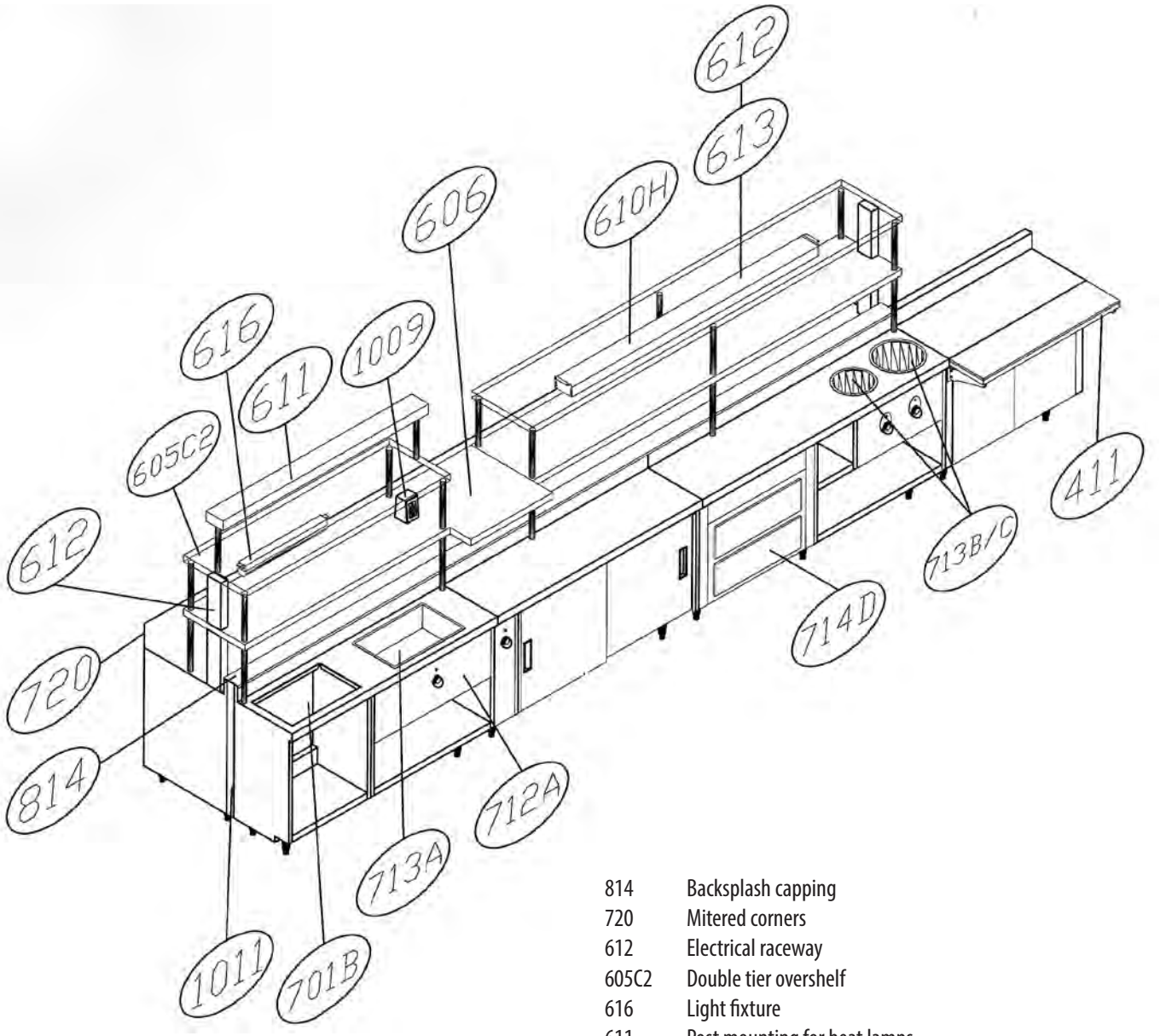

814	Backsplash capping
720	Mitered corners
612	Electrical raceway
605C2	Double tier overshelf
616	Light fixture
611	Post mounting for heat lamps
1009	Pedestal outlet
606	Microwave shelf
610H	6' long heat lamp
613	Heat lamp
1011	Vertical filler end cap
701B	12" x 20" Top opening
713A	Hot food wells - 12" x 20" rectangular
714D	Installation of roll warmers
713B/C	Hot food wells, 8.5" and 10.5" diameter round
411	Cutting board

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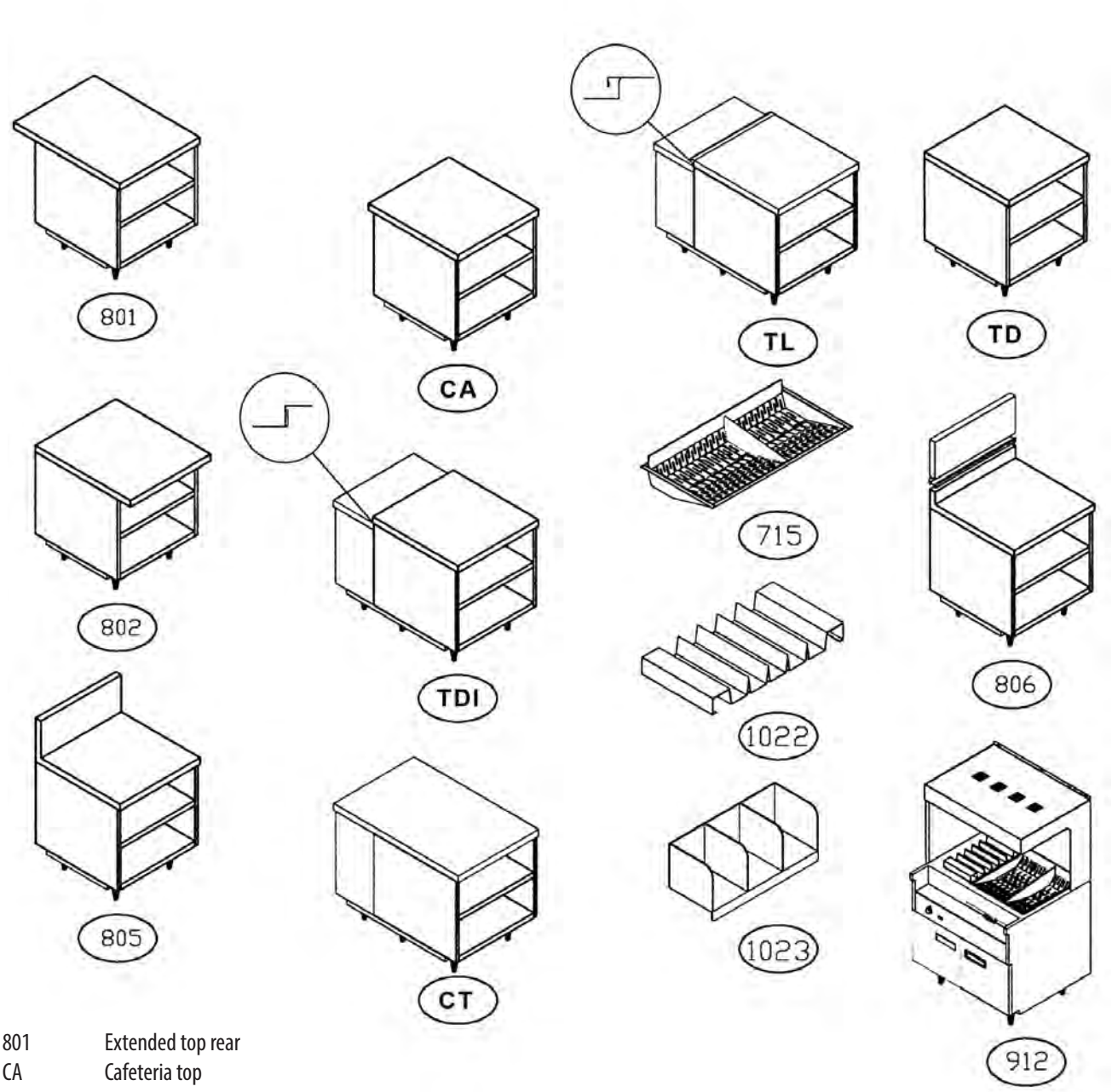
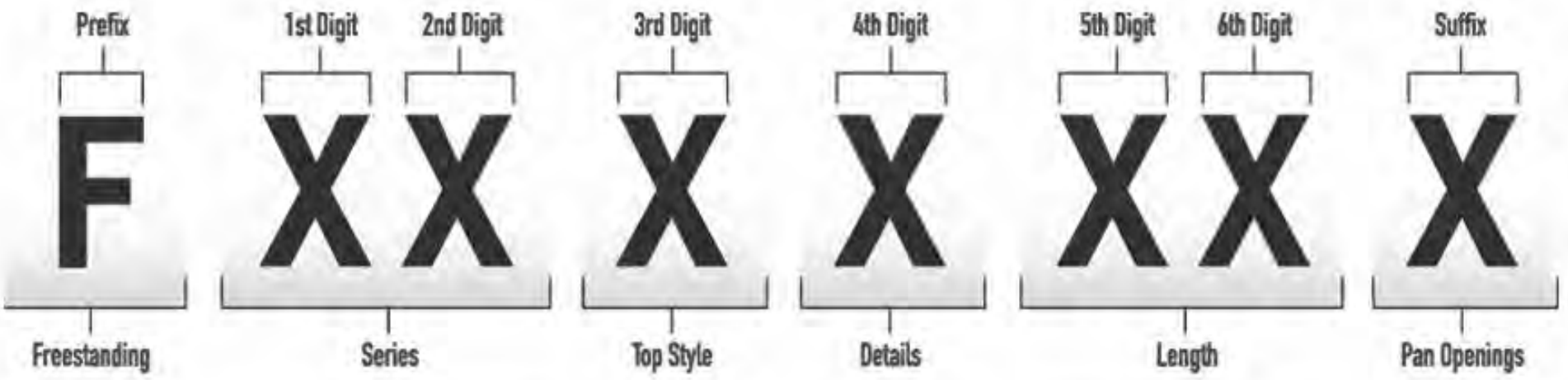


801	Extended top rear
CA	Cafeteria top
TL	Tray lock
TD	Flush turn down
802	Extended top forward
TDI	Turn down/turn-up
715	French fry dump pan
1022	French fry ribbon
806	Riser with "T" moulding
805	Special height backsplash
CT	Common top
1023	Bag holder
912	French fry dump and display station

MARK 7 COMPONENT CRAFTED EQUIPMENT



Prefix

Prefix is only used if unit is freestanding

1st & 2nd Digit

Define the series.
ie. 13, 14, 15, 16, 17, 18, 20

Product families

13 Ice cream cabinets
14 Hot food tables
15 Serview Display cases
16 Utility stands
17 Equipment stands
18 Work & prep tables
20 Top extensions

3rd Digit

W 13 & 18 series work top
S 18 series salad top
B 13 & 18 series raised rail
E 14 series electric
G 14 series gas
M 18 series mega top
F 17 & 18 series freezer
R 18 series reduced rail
R 17 series remote
O 16 & 17 series open
H 16 series hinged
S 16 series sliding
M 15 series mirrored
P 15 series pass-thru
S 15 series see-thru

4th Digit

C 13, 15, 17 & 18 series self-contained
D 16 series door
R 13, 17 & 18 series remote
S 16 & 17 series shelf
W 14 series wet
I 14 series individual wells

5th & 6th Digit

Defines the length of a standard unit

Suffix

Defines the number of pans for prep top openings. (18 series only)

A 6-1/6 size pans
B 8-1/6 size pans
C 10-1/6 size pans
D 12-1/6 size pans
E 18-1/6 size pans
F 24-1/6 size pans

Effective January 2015. All prices F.O.B. Mt. Pleasant, MI 48858. **Prices may vary on accessories ordered from the Parts Department.** Visit www.delfield.com for specification sheets.

F13WC SERIES - ICE CREAM CABINETS WITHOUT SYRUP RAIL
F13BC SERIES - ICE CREAM CABINETS WITH SYRUP RAIL

Product Information

- Units are standard with unfinished ends, for finished end accessories see below
- 16-gauge stainless steel top construction
- 36″ standard work height
- Refrigerated raised syrup rail with stainless steel liner to accommodate syrup pumps, chocolate pumps and fruit jars with lids
- High-density polyurethane foam throughout unit
- Rail opening maintains 33º to 41º meeting NSF7 requirements
- EPR valve controls the rail temperature
- Ice cream tank is constructed of 2BF stainless steel with large clean out coved bottom
- 0º tank storage temperatures
- Folding removable cover with black rubber external handle for easy grip
- 8′ cord and plug
- Unit has two 14-gauge leg rails that run the entire length of the unit
- 6.12″ adjustable full stainless steel legs and bullet feet
- Optional 230V-50 cycle
- Remote units come standard with all controls necessary for hook up
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty. Additional warranties available.

F13WC56

F13WR48

F13BC44
Shown with optional stainless steel ends

Specifications - Contact factory for pricing.

MODEL NUMBER	*OVERALL L*	*D*	*H*	*GALLON CAPACITY*	*# OF COVERS*	*H.P.*	*AMP*	*VOLTS*	*NEMA PLUG*	*SHIP WEIGHT*	*FREIGHT CLASS*
ICE CREAM CABINETS WITHOUT SYRUP RAIL											
Self-contained											
F13WC32	32″	31.5″	40″	12	2	1/3	8.0	115	5-15P	311	92.5
F13WC44	44″	31.5″	40″	24	4	1/3	8.0	115	5-15P	380	92.5
F13WC56	56″	31.5″	40″	36	6	1/3	8.0	115	5-15P	408	92.5
F13WC68	68″	31.5″	40″	48	8	1/3	8.0	115	5-15P	475	92.5
Remote											
F13WR24	24″	31.5″	40″	12	2	N/A	1.5	115	N/A	195	92.5
F13WR36	36″	31.5″	40″	24	4	N/A	1.5	115	N/A	255	92.5
F13WR48	48″	31.5″	40″	36	6	N/A	1.5	115	N/A	295	92.5
F13WR60	60″	31.5″	40″	48	8	N/A	1.5	115	N/A	345	92.5
ICE CREAM CABINETS WITH SYRUP RAIL											
Self-contained											
F13BC44	44″	31.5″	46.37″	24	4	1/3	8.0	115	5-15P	435	92.5
F13BC56	56″	31.5″	46.37″	36	6	1/3	8.0	115	5-15P	480	92.5
F13BC72	72″	31.5″	46.37″	48	8	1/2	10.0	115	5-15P	540	92.5
Remote											
F13BR36	36″	31.5″	46.37″	24	4	N/A	1.5	115	N/A	285	92.5
F13BR48	48″	31.5″	46.37″	36	6	N/A	1.5	115	N/A	340	92.5
F13BR60	60″	31.5″	46.37″	48	8	N/A	1.5	115	N/A	400	92.5

F14 SERIES - HEAVY DUTY HOT FOOD TABLES

F14EI348
Shown with optional stainless steel ends

Product Information

- Top is constructed of 16-gauge stainless steel
- Units are standard with unfinished ends, for finished end accessories.
- Work height is 36" standard
- 14-gauge U-channel is welded and glued under the top for strength and sound deadening
- Standard manual fill faucet
- Standard gate valve
- Units supported with two 14-gauge leg rails
- 6.12" adjustable full stainless steel leg and bullet feet
- Stainless steel sides with double hemmed bends for additional strength
- Heavy duty 8.00" deep plate shelf
- Bottom shelf constructed with double hemmed nosing and 20-gauge U-channels with PL-400 sound deadening adhesive
- Must be hard wired in the field
- "EI" Wet and dry operation
- 11.87" x 19.87" single hot food wells manifolded together
- Individual infinite controls standard
- "EW" series have single "wet only" tanks made of 316 series stainless steel
- "EW" come standard with 1" drain
- "EW" Series have one 5000 watt electric immersion heater for units up to 60" and two for units over 60"
- CE approved versions available as an option, see accessory and modification page
- One year parts and 90 day labor standard warranty. Additional warranties available.

Specifications - Contact factory for pricing.

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF OPENINGS	AMP	BTU	VOLT	WATTS	SHIP WEIGHT	FREIGHT CLASS
ELECTRIC HOT FOOD TABLES—INDIVIDUALLY CONTROLLED For wet or dry operation										
F14EI232	32"	31.5"	40"	2	10.0/11.0	NA	208/230	2000/2400	216	100
F14EI348	48"	31.5"	40"	3	15.0/16.0	NA	208/230	3000/3600	296	100
F14EI460	60"	31.5"	40"	4	20.0/22.0	NA	208/230	4000/4800	376	100
F14EI572	72"	31.5"	40"	5	24.0/27.0	NA	208/230	5000/6000	456	100
F14EI688	88"	31.5"	40"	6	27.0/32.0	NA	208/230	6000/7200	536	100
ELECTRIC HOT FOOD TABLES—SINGLE TANK Wet operation only										
F14EW232	32"	31.5"	40"	2	21.0	NA	240	5000	316	100
F14EW348	48"	31.5"	40"	3	21.0	NA	240	5000	440	100
F14EW460	60"	31.5"	40"	4	21.0	NA	240	5000	500	100
F14EW572	72"	31.5"	40"	5	42.0	NA	240	10,000	560	100
F14EW688	88"	31.5"	40"	6	42.0	NA	240	10,000	660	100

Delfield

Effective January 2015. All prices F.O.B. Mt. Pleasant, MI 48858. **Prices may vary on accessories ordered from the Parts Department.** Visit www.delfield.com for specification sheets.

Product Information

DISPLAY CASE

- Display exterior sides are made of 18-gauge stainless steel
- ABS plastic interior sides with molded shelf supports
- (4) adjustable epoxy coated wire shelves
- On/off switch for the display section light(s)
- Top mount coil with multiple fans circulating the air throughout the cabinet
- Display section run off a thermostat
- ABS plastic drip pan is placed below the coil with a clear drain hose for running the condensation to the lower base mechanical section
- Sliding and removable self-closing .50" thick argon filled, low-E, warm edge insert, thermopane glass doors with left and right vertical gasket

BASE

- Standard heavy duty units have unfinished base ends, for finished end options, see page 42
- Base top is constructed of 16-gauge stainless steel
- High density polyurethane foam throughout unit
- Refrigerated base fronts are made of .095" thick ABS plastic backed by rigid polyurethane water blown injection molded frames (NOWOOD)
- Epoxy coated shelf for each door
- Exterior door fronts are stainless steel with ABS plastic liner
- Snap-in dart style vinyl magnetic gasket
- Door handles are recessed black plastic and held in with a positive lock system
- 14-gauge leg rails that run the entire length of the unit
- 6.12" adjustable full stainless steel legs and bullet feet
- Base interior cabinet is cooled with mullion style coated blower coil(s) mounted between each door/drawer section for even air and temperature control
- Blower coil encloses refrigeration lines, evaporator coil, expansion valve, thermostat and fans
- Interior refrigerated base cabinet and display section to maintain 36º to 41º meeting NSF requirements
- Optional 230V-50 cycle
- "M" units have a single service display section with mirrored back. "S" units have a single service display section with a see-through back. "P" units have Pass-through display section with glass doors on both sides
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty. Additional warranties available.

F15MC48N
Shown with optional finished ends

Specifications - Contact factory for pricing.

MODEL NUMBER	*OVERALL L*	*D*	*H*	*UPPER CU. FT.*	*SHLVS. SQ. FT.*	*BASE CU. FT.*	*H.P.*	*AMP*	*VOLTS*	*NEMA PLUG*	*SHIP WEIGHT*	*FREIGHT CLASS*
30" DEEP UPPER DISPLAY SECTION - Self-contained												
F15MC48D	48"	31.5"	78"	19.0	26.0	8.7	3/4	16.0	115	5-20P	759	110
F15SC48D	48"	33.38"	78"	19.0	28.2	8.7	3/4	16.0	115	5-20P	786	110
F15PC48D	48"	33.38"	78"	19.0	28.2	8.7	3/4	16.0	115	5-20P	807	110
F15MC72D	72"	31.5"	78"	29.4	40.5	15.4	3/4	16.0	115	5-20P	1110	110
F15SC72D	72"	33.38"	78"	29.4	44.0	15.4	3/4	16.0	115	5-20P	1140	110
F15PC72D	72"	33.38"	78"	29.4	44.0	15.4	3/4	16.0	115	5-20P	1159	110
Remote												
F15MR48D	48"	31.5"	78"	19.0	26.0	12.2	N/A	4.0	115	N/A	708	110
F15SR48D	48"	33.38"	78"	19.0	28.2	12.2	N/A	4.0	115	N/A	728	110
F15PR48D	48"	33.38"	78"	19.0	28.2	12.2	N/A	4.0	115	N/A	749	110
F15MR72D	72"	31.5"	78"	29.4	40.5	19.4	N/A	4.0	115	N/A	961	110
F15SR72D	72"	33.38"	78"	29.4	44.0	19.4	N/A	4.0	115	N/A	986	110
F15PR72D	72"	33.38"	78"	29.4	44.0	19.4	N/A	4.0	115	N/A	980	110
24" DEEP UPPER DISPLAY SECTION - Self-contained												
F15MC48N	48"	31.5"	78"	14.3	18.8	8.7	3/4	16.0	115	5-20P	748	110
F15SC48N	48"	33.38"	78"	14.3	20.8	8.7	3/4	16.0	115	5-20P	745	110
F15PC48N	48"	33.38"	78"	14.3	20.8	8.7	3/4	16.0	115	5-20P	787	110
F15MC72N	72"	31.5"	78"	22.2	29.2	15.4	3/4	16.0	115	5-20P	1080	110
F15SC72N	72"	33.38"	78"	22.2	32.8	15.4	3/4	16.0	115	5-20P	1108	110
F15PC72N	72"	33.38"	78"	22.2	32.8	15.4	3/4	16.0	115	5-20P	1129	110
Remote												
F15MR48N	48"	31.5"	78"	14.3	18.8	12.2	N/A	4.0	115	N/A	668	110
F15SR48N	48"	33.38"	78"	14.3	20.8	12.2	N/A	4.0	115	N/A	706	110
F15PR48N	48"	33.38"	78"	14.3	20.8	12.2	N/A	4.0	115	N/A	727	110
F15MR72N	72"	31.5"	78"	22.2	29.2	19.4	N/A	4.0	115	N/A	931	110
F15SR72N	72"	33.38"	78"	22.2	32.8	19.4	N/A	4.0	115	N/A	954	110
F15PR72N	72"	33.38"	78"	22.2	32.8	19.4	N/A	4.0	115	N/A	980	110

F16 SERIES - UTILITY STANDS

F160S48
Shown with optional stainless steel ends

F16DD46

F16HD73

F16SD36

10-year Warranty on Delfield's Full Extension Plus Drawer System Track!

Product Information

- Top is constructed of 16-gauge stainless steel
- Work height is 36"
- Two pieces of 14-gauge U-channel are welded and glued under the top for strength and sound deadening
- Two shelves constructed of stainless steel with double hemmed nosing with 16-gauge under center shelf and one 20-gauge under bottom shelf and PL-400 sound-deadening adhesive
- 14-gauge leg rails that run the entire length of the unit
- "DD" full extension dry drawer system is sized to hold 12" x 20" x 4" or 6" deep hotel pans. Constructed with heavy gauge stainless steel fully welded in place
- Handles are recessed black plastic and held in with a positive lock system
- Units are standard with unfinished ends, for finished end accessories see below
- One year parts and 90 day labor standard warranty. Additional warranties available.

Specifications - Contact factory for pricing.

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF SHLVS.	SHELVES SQ. FT.	# OF DRAWERS	PAN CAPACITY*	SHIP WEIGHT	FREIGHT CLASS
OPEN SHELF UTILITY STANDS									
F160S36	36"	31.5"	40"	2	11.9	NA	NA	230	125
F160S48	48"	31.5"	40"	2	16.1	NA	NA	270	125
F160S60	60"	31.5"	40"	2	20.3	NA	NA	310	125
F160S72	72"	31.5"	40"	2	24.5	NA	NA	350	125
F160S84	84"	31.5"	40"	2	28.7	NA	NA	390	125
F160S96	96"	31.5"	40"	2	32.9	NA	NA	430	125

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF SHLVS.	SHELVES SQ. FT.	# OF DRAWERS	PAN CAPACITY*	SHIP WEIGHT	FREIGHT CLASS
DRY DRAWER UTILITY STANDS									
F16DD19	19"	31.5"	40"	NA	NA	(2)19"	2	195	125
F16DD27	27"	31.5"	40"	NA	NA	(2)27"	4	225	125
F16DD38	38"	31.5"	40"	NA	NA	(4)19"	4	270	125
F16DD46	46"	31.5"	40"	NA	NA	(2)19" & (2)27"	6	300	125
F16DD54	54"	31.5"	40"	NA	NA	(4)27"	8	350	125
F16DD64	64"	31.5"	40"	NA	NA	(4)32"	8	420	125
F16DD73	73"	31.5"	40"	NA	NA	(4)27" & (2)19"	10	445	125
F16DD81	81"	31.5"	40"	NA	NA	(6)27"	12	480	125

*Pan capacity based on 12" x 20" x 6" (supplied by others).

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF DOORS	SHELF SQ. FT	SHIP WEIGHT	FREIGHT CLASS
HINGED DOOR UTILITY STANDS							
F16HD19	19"	31.5"	40"	(1) 19"	5.95	210	125
F16HD27	27"	31.5"	40"	(1) 27"	8.75	245	125
F16HD38	38"	31.5"	40"	(2) 19"	12.6	285	125
F16HD46	46"	31.5"	40"	(1) 19"& (1) 27"	15.4	300	125
F16HD54	54"	31.5"	40"	(2) 27"	18.2	335	125
F16HD64	64"	31.5"	40"	(2) 32"	21.7	385	125
F16HD73	73"	31.5"	40"	(2) 27"&(1) 19"	24.85	420	125
F16HD81	81"	31.5"	40"	(3) 27"	27.65	486	125

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF DOORS	SHELF SQ. FT	SHIP WEIGHT	FREIGHT CLASS
SLIDING DOOR UTILITY STANDS							
F16SD36	36"	31.5"	40"	2	11.9	260	125
F16SD48	48"	31.5"	40"	2	16.1	305	125
F16SD60	60"	31.5"	40"	2	20.3	395	125
F16SD72	72"	31.5"	40"	2	24.5	440	125

Delfield

Effective January 2015. All prices F.O.B. Mt. Pleasant, MI 48858. **Prices may vary on accessories ordered from the Parts Department.** Visit www.delfield.com for specification sheets.

F170S SERIES - OPEN SHELF CHEF STANDS
F17DD SERIES - DRY CHEF STANDS
F17VD SERIES - VERSA DRAWER™ MULTI-TEMPERATURE CHEF STANDS

Product Information

- Top is 18-gauge stainless steel, with integral front marine edge
- Standard heavy duty units have unfinished ends, for finished end options, see page 42
- 14-gauge cutting board brackets with 1.25" thick x 9" deep maple cutting board
- 14-gauge leg rails that run the entire length of the unit
- 6.12" adjustable full stainless steel legs and bullet feet
- One shelf constructed of stainless steel with double hemmed nosing are spot welded between the sides and supported with two 14-gauge U-channels with PL-400 sound deadening adhesive
- When ordering, specify make, model, and depth of cooking equipment sitting on equipment stand
- Height of surface for setting equipment is 25.50" for open shelving and 22.41" for dry drawer units with a cutting board height of 37.50" on both
- One year parts and 90 day labor standard warranty. Additional warranties available.**OS SERIES ONLY**
- Base sides are constructed of 18-gauge stainless steel with double hemmed bends for additional strength
- Two pieces of 14-gauge U-channel are welded and glued under the top for strength and sound deadening

DD SERIES ONLY

- Drawer handles are recessed black plastic and held in with a positive lock system
- "DD" full extension dry drawer system is sized to hold 12" x 20" x 4" or 6" deep hotel pans (by others). Constructed with heavy duty gauge stainless steel. For complete details see page 50

All Versa Drawer Units

- 4 temperature operation-each drawer is completely independent and can operate as a refrigerator, freezer, chiller or thaw cabinet at any time
- Easy to use microprocessor control with push button function selection
- HACCP electronic record keeping, alarm notifications, and service diagnostics
- Heavy-gauge stainless steel top
- Mechanical access on compressor end of unit
- (2) 32" heavy duty full extension drawers with (2) 12"x20" x6" pan capacity per drawer
- NSF 7 certified
- High density polyurethane foam throughout
- Dart style quick change gaskets
- 8' long electrical cord
- Environmentally friendly HFC-404A refrigerant

CE Models Only

- CE approved and listed

F170S48

Specifications - Contact factory for pricing.

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF SHLVS.	SHLVS. SQ. FT.	# OF DRAWERS	PAN CAP	SHIP WEIGHT	FREIGHT CLASS
OPEN SHELF CHEF STANDS									
F170S36	36"	30.74"	36"	1	5.95	NA	NA	200	100
F170S48	48"	30.74"	36"	1	8.0	NA	NA	250	100
F170S60	60"	30.74"	36"	1	10.15	NA	NA	300	100
F170S72	72"	30.74"	36"	1	12.25	NA	NA	350	100
F170S84	84"	30.74"	36"	1	14.36	NA	NA	400	100
F170S96	96"	30.74"	36"	1	16.46	NA	NA	475	100
DRY DRAWER CHEF STANDS									
F17DD32	32"	30.74"	36"	NA	NA	(1) 32"	2	290	100
F17DD46	46"	30.74"	36"	NA	NA	(1) 19"& (1) 27"	3	350	100
F17DD54	54"	30.74"	36"	NA	NA	(2) 27"	4	390	100
F17DD64	64"	30.74"	36"	NA	NA	(2) 32"	4	430	100
F17DD73	73"	30.74"	36"	NA	NA	(1) 19" & (2) 27"	5	475	100
F17DD81	81"	30.74"	36"	NA	NA	(3) 27"	6	520	100
F17DD96	96"	30.74"	36"	NA	NA	(3) 32"	6	600	100

VERSA DRAWER MULTI-TEMPERATURE CHEF STANDS

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	H.P.	ELECTRICAL	AMPS	NEMA PLUG	SHIP WEIGHT	FREIGHT CLASS
F17VD84	84"	30.75"	36"	1/3	115/60/1	6.0	5-15	620	110
F17VD84-CE	84"	30.75"	36"	1/3	230/50/1	3.6	BST1373	620	110

10-year Warranty on Delfield's Full Extension Plus Drawer System Track!

Effective January 2015. All prices F.O.B. Mt. Pleasant, MI 48858. **Prices may vary on accessories ordered from the Parts Department.** Visit www.delfield.com for specification sheets.

Delfield

F17FC/FR SERIES - FREEZER BASE CHEF STANDS
F17C/R SERIES - REFRIGERATED BASE CHEF STANDS

F17C68

F17FC84

F17R87

Product Information

- Top is 18-gauge stainless steel, with integral front marine edge
- Standard heavy duty units have unfinished ends, for finished end options, see page 42
- 14-gauge cutting board brackets with 1.25″ thick x 9.5″ deep maple cutting board
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- Refrigerated base fronts are made of .095″ thick ABS plastic backed by rigid polyurethane water blown injection molded frames (NO WOOD)
- Exterior drawer fronts are stainless steel with ABS plastic liner
- Snap in dart style vinyl magnetic gasket
- Drawer handles are recessed black plastic and held in with a positive lock system
- 14-gauge leg rails run the entire length of the unit
- 6.12″ adjustable full stainless steel legs and bullet feet
- 8′ cord and plug supplied
- Base interior cabinet is cooled with mullion style coil mounted between each door/drawer section for even air and temperature control
- Blower coils enclose refrigeration lines, evaporator coil, expansion valve, thermostat and fans
- Interior refrigerated base cabinet section to maintain 36º to 41º meeting NSF7 requirements
- Digital thermometer
- Electric condensate evaporators are standard on self-contained freezers and optional on remote freezers
- Optional 230V/50 cycle available
- Full Extension Plus drawer system is a complete drawer system. Drawer system is sized to hold 12″ x 20″ x 4″ deep hotel pans (by others). The drawer system is all stainless steel construction for maximum durability.
- Interior freezer base cabinet will maintain 0º to -5º temperatures at 100º ambient room temperature meeting NSF7 requirements
- When ordering, specify make, model, and depth of cooking equipment sitting on equipment stand
- Height of surface for setting equipment is 25.50″ with a cutting board height of 37.50″
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty. Additional warranties available.

Specifications - Contact factory for pricing.

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF DRAWERS	PAN CAP	H.P.	AMP	VOLTS	NEMA PLUG	SHIP WEIGHT	FREIGHT CLASS
FREEZER BASE CHEF STANDS											
Self-contained											
F17FC60	60″	30.74″	36″	(2) 32″	4	1/2	12.0	115	5-15P	450	92.5
F17FC76	76″	30.74″	36″	(2) 19″ & (2) 27″	6	3/4	16.0	115	5-20P	600	92.5
F17FC84	84″	30.74″	36″	(4) 27″	8	3/4	16.0	115	5-20P	635	92.5
F17FC94	94″	30.74″	36″	(4) 32″	8	3/4	16.0	115	5-20P	710	92.5
Remote											
F17FR48	48″	30.74″	36″	(2) 32″	4	N/A	10.0	115	N/A	360	92.5
F17FR58	58″	30.74″	36″	(2) 19″ & (2) 27″	6	N/A	10.0	115	N/A	400	92.5
F17FR66	66″	30.74″	36″	(4) 27″	8	N/A	10.0	115	N/A	475	92.5
F17FR76	76″	30.74″	36″	(4) 32″	8	N/A	10.0	115	N/A	560	92.5
REFRIGERATED BASE CHEF STANDS											
Self-contained											
F17C52	52″	30.74″	36″	(2) 32″	4	1/5	8.0	115	5-15P	410	92.5
F17C60	60″	30.74″	36″	(2) 19″ & (2) 27″	6	1/5	8.0	115	5-15P	460	92.5
F17C68	68″	30.74″	36″	(4) 27″	8	1/5	10.0	115	5-15P	500	92.5
F17C78	78″	30.74″	36″	(4) 32″	8	1/4	10.0	115	5-15P	580	92.5
F17C87	87″	30.74″	36″	(2) 19″ & (4) 27″	10	1/4	10.0	115	5-15P	625	92.5
F17C95	95″	30.74″	36″	(6) 27″	12	1/4	10.0	115	5-15P	700	92.5
F17C110	110″	30.74″	36″	(6) 32″	12	1/4	10.0	115	5-15P	750	92.5
Remote											
F17R44	44″	30.74″	36″	(2) 32″	4	N/A	3.0	115	N/A	300	92.5
F17R52	52″	30.74″	36″	(2) 19″ & (2) 27″	6	N/A	3.0	115	N/A	350	92.5
F17R60	60″	30.74″	36″	(4) 27″	8	N/A	6.0	115	N/A	396	92.5
F17R70	70″	30.74″	36″	(4) 32″	8	N/A	6.0	115	N/A	450	92.5
F17R79	79″	30.74″	36″	(2) 19″ & (4) 27″	10	N/A	6.0	115	N/A	525	92.5
F17R87	87″	30.74″	36″	(6) 27″	12	N/A	6.0	115	N/A	560	92.5
F17R102	102″	30.74″	36″	(6) 32″	12	N/A	6.0	115	N/A	610	92.5

10-year Warranty on Delfield's Full Extension Plus Drawer System Track!

Delfield

Effective January 2015. All prices F.O.B. Mt. Pleasant, MI 48858. **Prices may vary on accessories ordered from the Parts Department.** Visit www.delfield.com for specification sheets.

F18 WC/WR - HEAVY DUTY REFRIGERATED WORK TABLES
F18 FC/FR - HEAVY DUTY FREEZER WORK TABLES

Product Information

- Standard heavy duty units have unfinished ends, for finished end options, see page 42
- 16-gauge stainless steel top construction
- Interior sub-top is made of ABS plastic on refrigerators and stainless steel on freezers
- 2BF stainless steel refrigerated base interior back and bottom
- High density polyurethane foam insulation
- Refrigerated/freezer base fronts are made of .095″ thick ABS plastic backed by rigid polyurethane water blown injection molded frames. (NO WOOD)
- One epoxy coated shelf for each door
- Exterior drawer fronts are stainless steel with ABS plastic liner
- Snap-in dart style vinyl magnetic gasket
- Recessed black plastic handles held in with a positive lock system
- 14-gauge leg rails that run the entire length of the unit
- 6.12″ adjustable full stainless steel legs and bullet feet
- 8′ cord and plug supplied on self contained units
- 36″ standard work height
- Environmentally friendly HFC-404A refrigerant
- Electric condensate evaporators are standard on self-contained freezers and optional on remote freezers
- Interior cabinet is cooled with mullion style evaporator blower coils (coated) mounted between each door/drawer section for very even air and temperature control
- Blower coil encloses refrigeration lines, evaporator coil, expansion valve and fan. Interior refrigerated base cabinet maintains NSF requirements.
- Electrical connections are 60 cycle, single phase. 230V-50 cycle available upon request
- Interior refrigerator to maintain 36° to 40° and freezer base cabinet will maintain 0° to -5° temperatures at 100° ambient room temperature meeting NSF requirements. Freezer supplied standard with defrost timer
- **F18FC43 only:** CE approved versions available as an option, see accessory and modification page
- One year parts and 90 day labor standard warranty. Additional warranties available.

F18WC78

Shown with optional stainless steel ends

F18FC78

Shown with optional stainless steel ends

Specifications - Contact factory for pricing.

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF DOORS	STOR. CU. FT.	H.P.	AMP	VOLTS	NEMA PLUG	SHIP WEIGHT	FREIGHT CLASS
REFRIGERATED WORK TABLES											
Self-Contained											
F18WC39	39″	31.5″	40″	(1) 19″	6.99	1/5	8.0	115	5-15P	365	110
F18WC47	47″	31.5″	40″	(1) 27″	9.77	1/5	8.0	115	5-15P	390	110
F18WC52	52″	31.5″	40″	(2) 19″	11.52	1/5	8.0	115	5-15P	420	110
F18WC60	60″	31.5″	40″	(1) 19″ & (1) 27″	14.31	1/5	8.0	115	5-15P	435	110
F18WC68	68″	31.5″	40″	(2) 27″	17.79	1/4	10.0	115	5-15P	495	110
F18WC78	78″	31.5″	40″	(2) 32″	20.59	1/4	10.0	115	5-15P	515	110
F18WC87	87″	31.5″	40″	(2) 27″ & (1) 19″	23.05	1/4	10.0	115	5-15P	535	110
F18WC95	95″	31.5″	40″	(3) 27″	25.82	1/4	10.0	115	5-15P	615	110
Remote											
F18WR31	31″	31.5″	40″	(1) 19″	6.99	N/A	3.0	115	N/A	345	110
F18WR39	39″	31.5″	40″	(1) 27″	9.77	N/A	3.0	115	N/A	350	110
F18WR44	44″	31.5″	40″	(2) 19″	11.52	N/A	3.0	115	N/A	365	110
F18WR52	52″	31.5″	40″	(1) 19″ & (1) 27″	14.31	N/A	3.0	115	N/A	380	110
F18WR60	60″	31.5″	40″	(2) 27″	18.85	N/A	3.0	115	N/A	400	110
F18WR70	70″	31.5″	40″	(2) 32″	20.59	N/A	3.0	115	N/A	415	110
F18WR79	79″	31.5″	40″	(2) 27″ & (1) 19″	23.05	N/A	6.0	115	N/A	435	110
F18WR87	87″	31.5″	40″	(3) 27″	25.82	N/A	6.0	115	N/A	495	110
FREEZER WORK TABLES											
Self-Contained											
F18FC43	43″	31.5″	40″	(1) 19″	5.58	1/3	10.0	115	5-15P	425	110
F18FC62	62″	31.5″	40″	(2) 19″	12.21	1/2	12.0	115	5-15P	495	110
F18FC70	70″	31.5″	40″	(1) 19″ & (1) 27″	15.00	3/4	16.0	115	5-20P	575	110
F18FC78	78″	31.5″	40″	(2) 27″	17.79	3/4	16.0	115	5-20P	645	110
F18FC88	88″	31.5″	40″	(2) 32″	21.28	3/4	16.0	115	5-20P	715	110
Remote											
F18FR35	35″	31.5″	40″	(1) 19″	5.58	N/A	10.0	115	N/A	310	110
F18FR50	50″	31.5″	40″	(2) 19″	12.21	N/A	10.0	115	N/A	370	110
F18FR58	58″	31.5″	40″	(1) 19″ & (1) 27″	15.00	N/A	10.0	115	N/A	400	110
F18FR66	66″	31.5″	40″	(2) 27″	17.79	N/A	10.0	115	N/A	425	110
F18FR76	76″	31.5″	40″	(2) 32″	21.28	N/A	10.0	115	N/A	450	110

10-year Warranty on Delfield's Full Extension Plus Drawer System Track!

Effective January 2015. All prices F.O.B. Mt. Pleasant, MI 48858. **Prices may vary on accessories ordered from the Parts Department.** Visit www.delfield.com for specification sheets.

Delfield

F18SC/SR SERIES - HIGH VOLUME SALAD TOP REFRIGERATORS

F18SR52A

Product Information

- 16-gauge stainless steel top construction
- Standard heavy duty units have unfinished ends, for finished end options, see page 42
- Interior sub-top is made of ABS plastic
- 2BF stainless steel refrigerated base interior back and bottom
- High density polyurethane foam insulation throughout unit
- Refrigerated base fronts are made of .095" thick ABS plastic backed by rigid polyurethane water blown injection molded frames. (NO WOOD)
- Exterior drawer fronts are stainless steel with ABS plastic liner
- Snap-in dart style vinyl magnetic gasket
- Recessed black plastic handles held in with a positive lock system
- 14-gauge leg rails that run the entire length of the unit
- 6.12" adjustable full stainless steel legs and bullet feet
- 8' cord and plug on self contained units only
- 36" standard work height
- Environmentally friendly HFC-404A refrigerant
- Cold pan to have 2BF stainless steel interior with pans recessed 2.00" and standard plug for optional fan assist package
- "S" cold pan is sized for two 1/6-size pans deep
- Cold pan has a on/off switch and maintains NSF7 temperatures utilizing a pressure control
- Interior base cabinet is cooled with mullion style evaporator blower coils (coated) mounted between each door/drawer section for very even air and temperature control
- Blower coil encloses refrigeration lines, evaporator lines, expansion valve and fans. Interior refrigerated base cabinet maintains NSF7 requirements
- 230V-50 cycle available upon request
- Refrigerator interior maintains 36º to 40º at 100º ambient room temperature meeting NSF7 requirements
- Pans and adapter bars by others
- One year parts and 90 day labor standard warranty. Additional warranties available.

Specifications - Contact factory for pricing.

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF DOORS	STORAGE CU. FT.	1/6 PAN CAP.	H.P.	AMP	VOLTS	NEMA PLUG	SHIP WEIGHT	FREIGHT CLASS
SALAD TOP REFRIGERATORS												
Self-Contained												
F18SC39A	39"	31.5"	40"	(1) 19"	4.11	6	1/4	10.0	115	5-15P	400	110
F18SC39B	39"	31.5"	40"	(1) 19"	4.11	8	1/4	10.0	115	5-15P	390	110
F18SC52A	52"	31.5"	40"	(2) 19"	6.94	6	1/4	10.0	115	5-15P	460	110
F18SC52B	52"	31.5"	40"	(2) 19"	6.94	8	1/4	10.0	115	5-15P	450	110
F18SC52C	52"	31.5"	40"	(2) 19"	6.94	10	1/4	10.0	115	5-15P	440	110
F18SC52D	52"	31.5"	40"	(2) 19"	6.94	12	1/4	10.0	115	5-15P	480	110
F18SC60A	60"	31.5"	40"	(1) 19" & (1) 27"	8.69	6	1/4	10.0	115	5-15P	500	110
F18SC60B	60"	31.5"	40"	(1) 19" & (1) 27"	8.69	8	1/4	10.0	115	5-15P	490	110
F18SC60C	60"	31.5"	40"	(1) 19" & (1) 27"	8.69	10	1/4	10.0	115	5-15P	480	110
F18SC60D	60"	31.5"	40"	(1) 19" & (1) 27"	8.69	12	1/4	10.0	115	5-15P	470	110
Remote												
F18SR31A	31"	31.5"	40"	(1) 19"	4.11	6	N/A	3.0	115	N/A	340	110
F18SR44A	44"	31.5"	40"	(2) 19"	6.94	6	N/A	3.0	115	N/A	380	110
F18SR44B	44"	31.5"	40"	(2) 19"	6.94	8	N/A	3.0	115	N/A	370	110
F18SR44C	44"	31.5"	40"	(2) 19"	6.94	10	N/A	3.0	115	N/A	360	110
F18SR52A	52"	31.5"	40"	(1) 19" & (1) 27"	8.69	6	N/A	3.0	115	N/A	430	110
F18SR52B	52"	31.5"	40"	(1) 19" & (1) 27"	8.69	8	N/A	3.0	115	N/A	420	110
F18SR52C	52"	31.5"	40"	(1) 19" & (1) 27"	8.69	10	N/A	3.0	115	N/A	410	110
F18SR52D	52"	31.5"	40"	(1) 19" & (1) 27"	8.69	12	N/A	3.0	115	N/A	400	110

10-year Warranty on Delfield's Full Extension Plus Drawer System Track!

Delfield

Effective January 2015. All prices F.O.B. Mt. Pleasant, MI 48858. **Prices may vary on accessories ordered from the Parts Department.** Visit www.delfield.com for specification sheets.

Product Information

- 16-gauge stainless steel top construction
- Standard heavy duty units have unfinished ends, for finished end options, see page 42
- Interior sub-top is made of ABS plastic
- 2BF stainless steel refrigerated base interior back and bottom
- High density polyurethane foam insulation throughout unit
- Refrigerated base fronts are made of .095" thick ABS plastic backed by rigid polyurethane water blown injection molded frames. (NO WOOD)
- Exterior drawer fronts are stainless steel with ABS plastic liner
- Snap-in dart style vinyl magnetic gasket
- Recessed black plastic handle held in with a positive lock system
- 14-gauge leg rails that run the entire length of the unit
- 6.12" adjustable full stainless steel legs and bullet feet
- 8' cord and plug on self-contained models only
- 36" standard work height
- Environmentally friendly HFC-404A refrigerant
- Cold pan to have 2BF stainless steel interior with pans recessed 2.00" and standard plug for optional fan assist package
- "M" cold pan is sized for three 1/6-size pans deep
- Cold pan has a on/off switch and maintains NSF7 temperatures utilizing a pressure control
- Interior base cabinet is cooled with mullion style evaporator blower coils (coated) mounted between each door/drawer section for very even air and temperature control
- Blower coil encloses refrigeration lines, evaporator lines, expansion valve and fans. Interior refrigerated base cabinet maintains NSF7 requirements
- 230V-50 cycle available upon request
- Refrigerator interior maintains 36º to 40º at 100º ambient room temperature meeting NSF7 requirements
- Pans and adapter bars by others
- One year parts and 90 day labor standard warranty. Additional warranties available.

F18MR44D

Specifications - Contact factory for pricing.

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF DOORS	STORAGE CU. FT.	1/6 PAN CAP.	H.P.	AMP	VOLTS	NEMA PLUG	SHIP WEIGHT	FREIGHT CLASS
"MEGA TOP" SALAD TOP REFRIGERATORS												
Self-Contained												
F18MC39A	39"	31.5"	40"	(1) 19"	4.11	6	1/4	10.0	115	5-15P	410	110
F18MC39D	39"	31.5"	40"	(1) 19"	4.11	12	1/4	10.0	115	5-15P	400	110
F18MC52A	52"	31.5"	40"	(2) 19"	6.94	6	1/4	10.0	115	5-15P	470	110
F18MC52D	52"	31.5"	40"	(2) 19"	6.94	12	1/4	10.0	115	5-15P	460	110
F18MC52E	52"	31.5"	40"	(2) 19"	6.94	18	1/4	10.0	115	5-15P	450	110
F18MC60A	60"	31.5"	40"	(1) 19" & (1) 27"	8.69	6	1/4	10.0	115	5-15P	510	110
F18MC60D	60"	31.5"	40"	(1) 19" & (1) 27"	8.69	12	1/4	10.0	115	5-15P	500	110
F18MC60E	60"	31.5"	40"	(1) 19" & (1) 27"	8.69	18	1/4	10.0	115	5-15P	490	110
F18MC60F	60"	31.5"	40"	(1) 19" & (1) 27"	8.69	24	1/4	10.0	115	5-15P	480	110
Remote												
F18MR31A	31"	31.5"	40"	(1) 19"	4.11	6	N/A	3.0	115	N/A	350	110
F18MR44A	44"	31.5"	40"	(2) 19"	6.94	6	N/A	3.0	115	N/A	390	110
F18MR44D	44"	31.5"	40"	(2) 19"	6.94	12	N/A	3.0	115	N/A	380	110
F18MR52A	52"	31.5"	40"	(1) 19" & (1) 27"	8.69	6	N/A	3.0	115	N/A	440	110
F18MR52D	52"	31.5"	40"	(1) 19" & (1) 27"	8.69	12	N/A	3.0	115	N/A	430	110
F18MR52E	52"	31.5"	40"	(1) 19" & (1) 27"	8.69	18	N/A	3.0	115	N/A	420	110

10-year Warranty on Delfield's Full Extension Plus Drawer System Track!

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Delfield

F18RC/RR SERIES - HIGH VOLUME REDUCED HEIGHT RAISED RAIL PIZZA & SANDWICH PREP TABLES
F18PD - DUAL RAIL PIZZA & SANDWICH PREP TABLES

F18RR79

Product Information

- 16-gauge stainless steel top construction
- Standard heavy duty units have unfinished ends, for finished end options, see page 42.
- Interior sub-top is made of durable stainless steel
- Stainless steel refrigerated base interior back and bottom
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- Refrigerated base fronts are made of .095" thick ABS plastic backed by rigid polyurethane water blown injection molded frames (NO WOOD)
- Exterior drawer fronts are stainless steel with ABS plastic liner
- Snap-in dart style vinyl magnetic gasket
- Recessed black plastic handle held in with a positive lock system
- 14-gauge leg rails that run the entire length of the unit
- Stainless steel removable hinged covers
- Unit on/off switch is located behind the louver
- Front louvered panel has 1.50" hole for rail on/off switch access
- 6.12" adjustable full stainless steel legs and bullet feet
- 8' cord and plug supplied
- 36" standard work height
- Reduced rail maintains NSF7 required 33˚ to 41˚ with pans recessed 2" below top surface
- Refrigerated rail to have 2BF stainless steel interior with pans recessed 2.00" and standard plug for optional fan assist package
- Rail has a on/off switch and maintains NSF7 temperatures utilizing a pressure control
- Interior base cabinet is cooled with mullion style evaporator blower coils (coated) mounted between each door/drawer section for very even air and temperature control
- Blower coils encloses refrigeration lines, evaporator lines, expansion valve and fans. Interior refrigerated base cabinet to maintain NSF7 requirements
- Electrical connection 230V-50 cycle available upon request
- Refrigerator base interior maintains 36° to 40° at 100º ambient room temperature meeting NSF7 requirements
- Pans and adapter bars by others
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty. Additional warranties available. **PD SERIES ONLY**
- Two LiquiTec® flush mounted rails (upper & lower)
- 17" wide polyethylene cutting board treated with anti-microbial agent

Specifications - Contact factory for pricing.

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF DOORS	STOR. CU. FT.	1/6 PAN CAP.	H.P.	AMP	VOLTS	NEMA PLUG	SHIP WEIGHT	FREIGHT CLASS
REDUCED HEIGHT RAISED RAIL PIZZA & SANDWICH PREP TABLES												
Self-Contained												
F18RC52	52"	31.5"	42"	(2) 19"	9.49	12	1/4	10.0	115	5-15P	520	110
F18RC60	60"	31.5"	42"	(1) 19" & (1) 27"	11.81	14	1/3	12.0	115	5-15P	560	110
F18RC68	68"	31.5"	42"	(2) 27"	14.14	16	1/3	12.0	115	5-15P	650	110
F18RC82	82"	31.5"	42"	(2) 32"	17.05	20	1/2	14.0	115	5-20P	720	110
F18RC91	91"	31.5"	42"	(2) 27" & (1) 19"	18.68	22	1/2	14.0	115	5-20P	750	110
F18RC99	99"	31.5"	42"	(3) 27"	21.30	24	1/2	14.0	115	5-20P	775	110
Remote												
F18RR44	44"	31.5"	42"	(2) 19"	9.49	10	N/A	3.0	115	N/A	485	110
F18RR52	52"	31.5"	42"	(1) 19" & (1) 27"	11.81	12	N/A	3.0	115	N/A	540	110
F18RR60	60"	31.5"	42"	(2) 27"	14.14	14	N/A	5.0	115	N/A	620	110
F18RR70	70"	31.5"	42"	(2) 32"	17.05	16	N/A	5.0	115	N/A	700	110
F18RR79	79"	31.5"	42"	(2) 27" & (1) 19"	18.68	20	N/A	5.0	115	N/A	735	110
F18RR87	87"	31.5"	42"	(3) 27"	21.30	22	N/A	5.0	115	N/A	765	110

MODEL NUMBER	L	D	H	H.P.	AMPS	NEMA PLUG	SHIP WEIGHT
DUAL RAIL PIZZA & SANDWICH PREP TABLES							
F18PD48	48"	31.50"	52.8"	1/5, 1/3	10.0	5-15P	691
F18PD72	72"	31.50"	52.8"	1/5, 1/2	12.7	5-20P	875

10-year Warranty on Delfield's Full Extension Plus Drawer System Track!

Delfield

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F18DC/DR SERIES - HIGH VOLUME RAISED RAIL PIZZA & SANDWICH PREP TABLES
F18VD SERIES - VERSA DRAWER™ MULTI-TEMPERATURE WORK TABLES

Product Information

- 16-gauge stainless steel top construction
- Standard heavy duty units have unfinished ends, for finished end options, see page 42.
- Interior sub-top is made of durable stainless steel
- 2BF stainless steel refrigerated base interior back and bottom
- High density polyurethane foam insulation throughout unit
- Refrigerated base fronts are made of .095" thick ABS plastic backed by rigid polyurethane water blown injection molded frames (NO WOOD)
- Exterior drawer fronts are stainless steel with ABS plastic liner
- Snap-in dart style vinyl magnetic gasket
- Recessed black plastic handle held in with a positive lock system
- 14-gauge leg rails that run the entire length of the unit
- 6.12" adjustable full stainless steel legs and bullet feet
- 8' cord and plug supplied
- 36" standard work height
- Quick raised rail maintains NSF7 required 33˚ to 41˚ with pans recessed .05" in front
- Refrigerated rail to have 2BF stainless steel interior with pans recessed 2.00" and standard plug for optional fan assist package
- Rail has a on/off switch and maintains NSF7 temperatures utilizing a pressure control
- Interior base cabinet is cooled with mullion style evaporator blower coils (coated) mounted between each door/drawer section for very even air and temperature control
- Blower coils encloses refrigeration lines, evaporator lines, expansion valve and fans. Interior refrigerated base cabinet to maintain NSF7 requirements
- Electrical connection 230V-50 cycle available upon request
- Refrigerator base interior maintains 36° to 40° at 100º ambient room temperature meeting NSF7 requirements
- Pans and adapter bars by others
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty. Additional warranties available.**All Versa Drawer Units**
- 4 temperature operation-each drawer is completely independent and can operate as a refrigerator, freezer, chiller or thaw cabinet at any time
- Easy to use microprocessor control with push button function selection
- HACCP electronic record keeping, alarm notifications, and service diagnostics
- Heavy-gauge stainless steel top
- Mechanical access on compressor end of unit
- 32" heavy duty full extension drawers with (2) 12"x20"x6" pan capacity per drawer
- NSF 7 certified
- High density polyurethane foam throughout
- Dart style quick change gaskets
- 8' long electrical cord
- Environmentally friendly HFC-404A refrigerant
- Standard on 6" adjustable legs
- Standard with stainless steel finished end on compressor side only
- Standard at 36" height
- Standard with 2"x4" backsplash top
- One year parts, one year labor and 5 year compressor warranty

CE Models Only

- CE approved and listed

F18DC82
Shown with optional casters

Specifications - Contact factory for pricing.

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	# OF DOORS	STOR. CU. FT.	1/6 PAN CAP.	H.P.	AMP	VOLTS	NEMA PLUG	SHIP WEIGHT	FREIGHT CLASS
REDUCED HEIGHT RAISED RAIL PIZZA & SANDWICH PREP TABLES												
Self-Contained												
F18DC52	52"	31.5"	43.75"	(2) 19"	9.49	12	1/4	10.0	115	5-15P	520	110
F18DC60	60"	31.5"	43.75"	(1) 19" & (1) 27"	11.81	14	1/3	12.0	115	5-15P	560	110
F18DC68	68"	31.5"	43.75"	(2) 27"	14.14	16	1/3	12.0	115	5-15P	650	110
F18DC82	82"	31.5"	43.75"	(2) 32"	17.05	20	1/2	14.0	115	5-20P	720	110
F18DC91	91"	31.5"	43.75"	(2) 27" & (1) 19"	18.68	22	1/2	14.0	115	5-20P	750	110
F18DC99	99"	31.5"	43.75"	(3) 27"	21.30	24	1/2	16.0	115	5-20P	775	110
Remote												
F18DR44	44"	31.5"	43.75"	(2) 19"	9.49	10	N/A	3.0	115	N/A	485	110
F18DR52	52"	31.5"	43.75"	(1) 19" & (1) 27"	11.81	12	N/A	3.0	115	N/A	540	110
F18DR60	60"	31.5"	43.75"	(2) 27"	14.14	14	N/A	5.0	115	N/A	620	110
F18DR70	70"	31.5"	43.75"	(2) 32"	17.05	16	N/A	5.0	115	N/A	700	110
F18DR79	79"	31.5"	43.75"	(2) 27" & (1) 19"	18.68	20	N/A	5.0	115	N/A	735	110
F18DR87	87"	31.5"	43.75"	(3) 27"	21.30	22	N/A	5.0	115	N/A	765	110

VERSA DRAWER MULTI-TEMPERATURE WORK TABLES

MODEL NUMBER	OVERALL L	OVERALL D	OVERALL H	32" DRAWERS	H.P.	ELECTRICAL	AMPS	NEMA PLUG	SHIP WEIGHT	FREIGHT CLASS
F18VD50L	50"	31.5"	36"	2	1/3	115/60/1	6.0	5-15	520	110
F18VD82L	82"	31.5"	36"	4	(2) 1/3	115/60/1	12.0	5-15	720	110
F18VD50R	50"	31.5"	36"	2	1/3	115/60/1	6.0	5-15	520	110
F18VD82R	82"	31.5"	36"	4	(2) 1/3	115/60/1	12.0	5-15	720	110
F18VD50-CE	50"	31.5"	36"	2	1/3	230/50/1	3.6	BST1373	520	110
F18VD82-CE	82"	31.5"	36"	4	(2) 1/3	230/50/1	7.2	BST1373	720	110

10-year Warranty on Delfield's Full Extension Plus Drawer System Track!

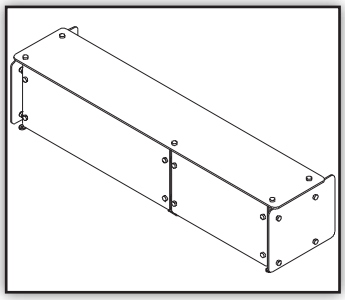
Effective January 2015. All prices F.O.B. Mt. Pleasant, MI 48858. **Prices may vary on accessories ordered from the Parts Department.** Visit www.delfield.com for specification sheets.

Delfield

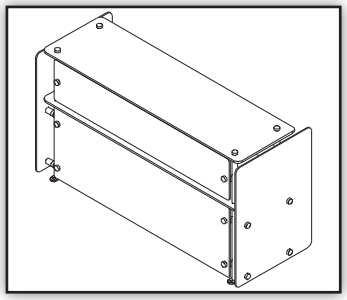
Component Crafted Custom Fabrication

Delfield®

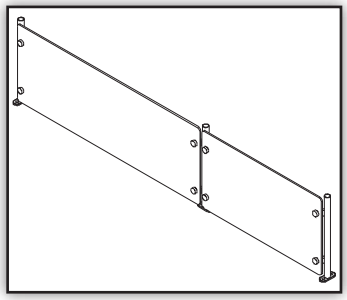
Accessories and Modifications Guide



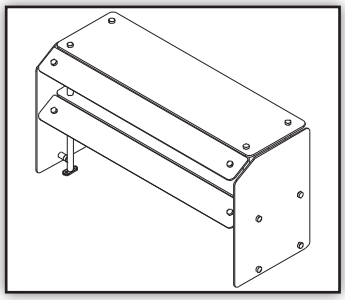
DCFSG Series
Single tier glass front protector



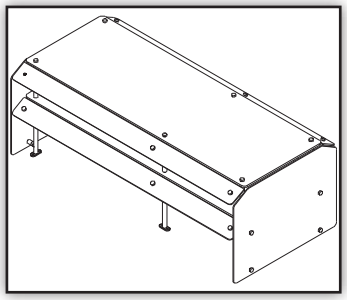
DCFSG2 Series
Double tier glass front protector



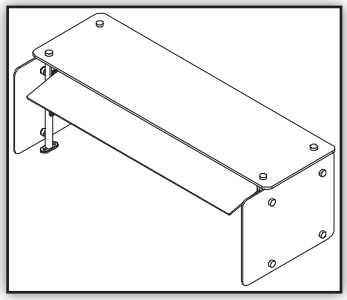
DCFSSS Series
Slicer Shield



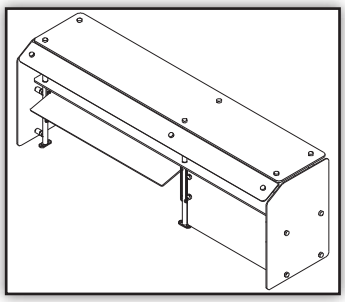
DCFSH Series
Double tier, with sneeze guard fronts



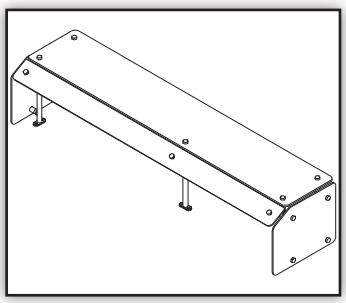
DCFSHD Series
Double service, double tier display with sneeze guard fronts



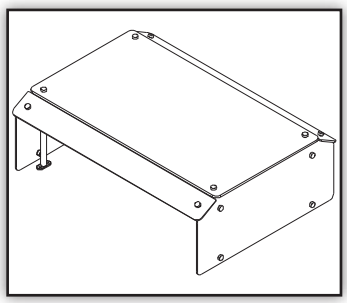
DCFSFS Series
Single tier, flexible food shield (pivots in three positions)



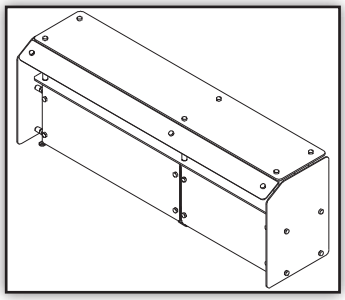
DCFSFS2 Series
Double tier flexible foodshield (pivots in three positions)



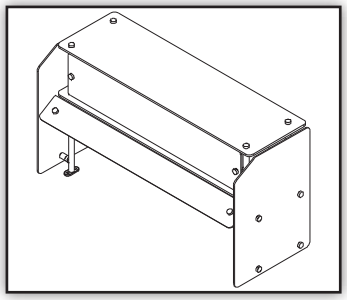
DCFSKS Series
Single tier, fixed food shield front, single service



DCFSKD Series
Single tier, fixed food shield front, dual service



DCFSGH Series
Double tier display, bottom tier full glass front, second tier sneezeguard style



DCFSHG Series
Double tier display bottom tier sneezeguard style, second tier full glass front

FLEXISHIELD™ FOOD SHIELDS

DCFSH

Product Information

- Mostly glass display allows you to see product from every angle
- Standard construction is 1" diameter stainless steel tubular legs. 1/4" tempered glass fronts and end glass. 3/8" tempered glass top shelf
- Comes fully assembled
- Standard bright chrome finish and black powdercoat
- End glass is standard on all food shields
- A complete line of accessories including stainless steel shelves, heat lamps and lighting
- All models meet NSF 2011 requirements.

Specifications - Contact factory for pricing.

MODEL NUMBER	DESCRIPTION
DCFSG	Glass front food shield, single tier with glass shelf, single service
DCFSG2	Glass front food shield, double tier with two glass shelves, single service
DCFSSS	Glass front food shield, slicer shield style
DCFSH	Two tier display, sneeze guard, single service
DCFSHD	Two tier display with sneeze guard, dual service
DCFSFS	Flexible shield, converts to three positions
DCFSFS2	Flexible shield, converts to three positions, two tier
DCFSKS	Single tier display, fixed sneeze guard front, single service
DCFSKD	Single tier display, fixed sneeze guard front, dual service
DCFSGH	Double tier display, bottom tier full glass front, second tier sneeze guard
DCFSHG	Double tier display, bottom tier sneeze guard, second tier full glass front

Accessory Options

DCFSFL	Fluorescent light with on/off switch
DCFHL	Radiant heat lamp with switch
DCFSSL	Slim line heat lamps with on/off switch
DCFSSHELF	Stainless steel shelf

Black Powdercoating

DCFSBP-G	G Style food shield
DCFSBP-G2	G2 Style food shield
DCFSBP-SS	SS Style food shield
DCFSBP-H	H Style food shield
DCFSBP-HD	HD Style food shield
DCFSBP-FS	FS Style food shield
DCFSBP-FS2	FS2 Style food shield
DCFSBP-KD	KD Style food shield
DCFSBP-KS	KS Style food shield
DCFSBP-GH	GH Style food shield
DCFSBP-HG	HG Style food shield

Refrigerated Base Accessories & Modifications

Special refrigerated mechanically cooled cold pan openings. For option S utilize SC/SR base pricing; for option M utilize MC/MR base pricing. **Cold pans do not include drains.**
NOTE: When determining how many openings in top, allow salad = 2.75″ and mega = 3″ between openings and 2″ at each end of refrigerated base including compressor housing or mechanical chase.

			A	B	E	G	L
OPTION NUMBER	CUTOUT DEPTH x LENGTH	NUMBER OF 1/6-SIZE PANS	CUTOUT ONLY	HINGED REMOVABLE SLIDE-BACK COVER	CUTOUT WITH HINGED REMOVABLE COVER	FOLDING LOCK-BACK COVER	LIFT OFF COVER
S-6	13.62″ x 20.87″	6	Available	Available	Available	Available	Available
S-8	13.62″ x 27.87″	8	Available	Available	Available	Available	Available
S-10	13.62″ x 34.87″	10	Available	Available	Available	Available	Available
S-12	13.62″ x 41.87″	12	Available	Available	Available	Available	Available
S-14	13.62″ x 51.49″	6/8	Available*	Available***	Available**	Available***	Available**
S-16	13.62″ x 58.49″	8/8	Available*	Available***	Available**	Available***	Available**
S-18	13.62″ x 65.49″	8/10	Available*	Available***	Available**	Available***	Available**
S-20	13.62″ x 72.49″	10/10	Available*	Available***	Available**	Available***	Available**
S-22	13.62″ x 79.49″	10/12	Available*	Available***	Available**	Available***	Available**
S-24	13.62″ x 86.49″	12/12	Available*	Available***	Available**	Available***	Available**
S-26	13.62″ x 90.87″	26	Available	NA	NA	NA	NA

NOTES: 1) Drain plumbed to base additional *Indicates two cut-outs in top, single pan below. **Indicates two lids, two cutouts and single pan below. ***Indicates two lids.

			A	C	D	E	F
OPTION NUMBER	CUTOUT DEPTH x LENGTH	NUMBER OF 1/6-SIZE PANS	CUTOUT ONLY	HINGED REMOVABLE SLIDE-BACK COVER	CUTOUT WITH HINGED REMOVABLE COVER	LIFT-OFF COVER	FOLDING LOCK-BACK COVER UNIT
M-6	20.87″ x 13.62″	6	Available	Available	Available	Available	Available
M-9	21.62″ x 19.50″	9	Available	Available	Available	Available	Available
M-12	21.62″ x 25.63″	12	Available	Available	Available	Available	Available
M-15	21.62″ x 32.13″	15	Available	Available	Available	Available	Available
M-18	21.62″ x 38.63″	18	Available	Available	Available	Available	Available
M-21	21.62″ x 48.13″	9/12	Available*	Available***	Available*	Available***	Available***
M-24	21.62″ x 54.26″	12/12	Available*	Available***	Available**	Available***	Available***
M-27	21.62″ x 60.76″	12/15	Available*	Available***	Available**	Available***	Available***
M-30	21.62″ x 67.26″	12/18	Available*	Available***	Available**	Available***	Available***
M-33	21.62″ x 73.76″	15/18	Available*	Available***	Available**	Available***	Available***
M-36	21.62″ x 80.26″	18/18	Available*	Available***	Available**	Available***	Available***
M-39	21.62″ x 84.13″	39	Available*	NA	NA	NA	NA
M-42	21.62″ x 90.63″	42	Available*	NA	NA	NA	NA

NOTES: 1) Drain plumbed to base additional *Indicates two cut-outs in top, single pan below. **Indicates two lids, two cutouts and single pan below. ***Indicates two lids.

Refrigerated Base Accessories & Modifications

101 Insulated **glass doors** on Custom Systems refrigerator (in lieu of stainless steel doors, full size doors only)

- **A.** 19″ size glass doors
- **B.** 24″ size glass doors
- **C.** 27″ size glass doors
- **D.** 32″ size glass doors

102

- **A.** Two 19″ wide **drawers**, refg./frzr., accepts one 12″ x 20″ x 6″ deep pan (pans supplied by others)
- **B.** Two 27″ wide **drawers**, refg./frzr., accepts two 12″ x 20″ x 6″ deep pan (pans supplied by others)
- **C.** Two 32″ wide **drawers**, refg./frzr., accepts two 12″ x 20″ x 6″ deep pan (pans supplied by others)
- **D.** **Two high only fish file drawers**, includes stainless steel pan with perforated false bottom, drain assembly and stainless steel coil. **(19″ and 32″ only)**
- **E.** Three 19″ wide **drawers**, refg./frzr., accepts one 12″ x 20″ x 4″ deep pans, (pans supplied by others).
- **F.** Three 27″ wide **drawers**, refg./frzr., accepts two 12″ x 20″ x 4″ deep pans, (pans supplied by others)
- **G.** Three 32″ wide **drawers**, refg./frzr., accepts two 12″ x 20″ x 4″ deep pans, (pans supplied by others).
- **H.** Two 24″ wide **drawers**, refg./frzr., accepts one 12″ x 20″ x 6″ & three 1/9 size pans, (pans supplied by others)
- **J.** Three 24″ wide drawers, refg./frzr., accepts one 12″ x 20″ x 4″ deep pan & three 1/9 size, (pans supplied by others)
- **K.** Two 19″ wide low pro drawer, refg./frzr., accepts one 12″ x 20″ x 4″ deep pan, (pans supplied by others)
- **L.** Two 27″ wide low pro drawer, refg./frzr., accepts two 12″ x 20″ x 4″ deep pan, (pans supplied by others)
- **M.** Two 32″ wide low pro drawer, refg./frzr., accepts two 12″ x 20″ x 4″ deep pan, (pans supplied by others)
- **N.** Two 24″ wide low pro drawer, refg./frzr., accepts one 12″ x 20″ & three 1/9 pans 4″ deep, (pans supplied by others)

Refer to page 48 for drawer diagrams.

103 **Refrigerated/freezer doors** standard

- **E.** 19″ door (each)
- **F.** 24″ door (each)
- **G.** 27″ door (each)
- **D.** 32″ door (each)

104 **Refrigerated/freezer doors** low-profile

- **A.** 19″ door (each)
- **B.** 24″ door (each)
- **C.** 27″ door (each)

No Shelves Available

105 Stainless steel reinforced **threshold** for refrigerated/freezer sections

- **A.** Reinforced 16-gauge bottom directly behind door
- **B.** Full perimeter 18-gauge base front protector
- **C.** Stainless steel 16-gauge door liner protector

107 **Tray racks** (31.5″ bases only) and **refrigerator shelving**

- **C.** Special size constructed stainless steel tray rack for 19″, 24″, 27″ & 32″ door sections
- **E.** Additional shelf (specify location)
- **F.** Model TR-9B tray rack with bottom support installed in 24″, 27″ or 32″ refrigerator door section. (Not available in 19″ door)

108 Door or drawer **locks installed**

109 Electric **condensate evaporator** (remote units only) One required per coil installed

110 **B.** **Electrical knockouts** with cover **NO CHARGE**

111 **Round top cutout** with 3/16″ raised rim in refrigerated base (opening not intended for potentially hazardous food)

115 **Locking tabs** or **bar lock** for pan cover

Delfield

116 **Pans, stainless steel:**

A. 1/6 size x 6" deep
B. 1/4 size x 6" deep
C. 1/3 size x 6" deep
D. 1/2 size x 6" deep
E. Full size x 6" deep

Adapter bars, stainless steel:

F. 12.75" x .88"
G. 20.75"" x .88"

117 **Syrup condiment rail (NSF7 certified)** installed at rear of refrigerated base, may be installed on either self-contained or remote units. Includes stainless steel night covers on pan rail for 2000 Series pans.
Jar and pump prices shown as Item #118 below.

A. Rail only, 4 foot minimum
B. Each additional inch over 4'

118 **Condiment jars** and **pumps** for syrup rail:

A. Heavy duty chocolate pump with plastic jar
B. Standard syrup pump with plastic jar
C. Crushed fruit jar, plastic with syrup ladle
NOTE: To determine the number of pumps/jars that will fit into the syrup rail, allow 4.5" each and allow 2.5" at each end of the rail for installation.

119 **Mechanically cooled elevated pan rail (NSF7 certified)** installed at rear of refrigerated base.
Includes stainless steel night covers on pan rail for 2000 Series pans. May be installed on either self-contained or remote work top units, requires hookup to condensing unit.

Reduced Rail

C. **Rail only**, (2 foot minimum)
D. Each additional inch
E. **Quick disconnect** hookup (if required)
G. **Fan assist package** 10" x 5"
J. Quick Glance Rail, each additional inch
K. **Add Shut Off Ball Valve**

120 **Mechanically cooled cold pan, (NSF7 certified)** 9" deep, built into Custom System unit. Remote.

A. Cold pan only (2 foot minimum)
B. Each additional inch
C. **Double hookup** to condensing unit when built into self contained refrigerator
D. **Solenoid switch**, required when providing double hookup to turn rail on/off
E. **Quick disconnect** hookup
F. **Add Drain**, plumb to floor
G1. Perforated false bottom 1" high (one pan size; 17.88" long units only)
G2. Perforated false bottom 1" high (two pan size)
H. **Fan assist package** 17.5" x 5.0"

121 **Ice cooled pan** built into Custom Systems unit. Includes drain and removable perforated false bottom sections.

A. Cold pan only (2 foot minimum)
B. Each additional inch

Refrigerated Base Accessories & Modifications

122 **Condensing unit package** - condensing unit only - price includes single hookup to one refrigerated unit.
- **A.** 1/5 horsepower (medium temp.) - 14" min. compressor housing req.
- **B.** 1/4 horsepower (medium temp.) - 14" min. compressor housing req.
- **C.** 1/3 horsepower (medium temp.) - 14" min. compressor housing req.
- **D.** 1/2 horsepower (medium temp.) - 18" min. compressor housing req.
- **E.** 3/4 horsepower (medium temp.) - 18" min. compressor housing req.
- **F.** 1/3 horsepower (low temp.) - 14" min. compressor housing req.
- **G.** 1/2 horsepower (low temp.) - 18" min. compressor housing req.
- **J.** 3/4 horsepower (low temp.) - 18" min. compressor housing req.
- **K.** 230 volt/50 Hz requirement
- **L.** 230 volt/50 Hz requirement (freezer)

123 **Compressor housing** for installation in base of utility stand, hot food table or equipment stand, includes removable air flow panel.
- **A**. 14" housing
- **B.** 18" housing

125 **Double service units -** for pass-through refrigerator base with doors on both sides, includes cafeteria style top.
NOTE: add electric condensate evaporators item #109

127 Exterior mounted **thermometer** for refrigerator, freezer or ice cream cabinet, located in backsplash/nosing.
- **A.** Dial type
- **E.** Electronic type

131
- **A.** **Light** installed in Custom System refrigerated base
- **B.** **Door-activated light** installed in Custom System refrigerated base

133 **Cheese grates** with removable catch pans.

134 **28" deep refrigerator/freezer base**

135 **Custom LiquiTec**® (pricing is in addition to standard mechanically-cooled rail and cold pan pricing) only available in 12" x 20" openings. Please refer to page 48 to determine how many 12 x 20 pan openings will fit a particular top length. Drains only available on Mega and Salad Top cold pans.
- **A.** (1) 12" x 20" pan LiquiTec option
- **B.** (2) 12" x 20" pans LiquiTec option
- **C.** (3) 12" x 20" pans LiquiTec option
- **D.** (4) 12" x 20" pans LiquiTec option
- **E.** (5) 12" x 20" pans LiquiTec option
- **F.** (6) 12" x 20" pans LiquiTec option
- **P.** Drains for item 135 A and B
- **Q.** Drains for items 135 C and D
- **R.** Drains for items 135 E and F

201 **B.** Additional 5 KW electric **immersion heater** assembly with control

202 Stainless steel **sliding doors** in base of F14 hot food tables. Also available with electric thermostatically controlled heated interior (not intended for food storage) 240V. Not available on 30" long unit.

- **A.** 48" long unit *Doors only*
- **B.** 48" Hot Food Table with 14" Mechanical Section, 62" Total Length *With heat*
- **C.** 60" long unit *Doors only*
- **D.** 60" Hot Food Table with 14" Mechanical Section, 74" Total Length *With heat*
- **E.** 72" long unit *Doors only*
- **F.** 72" Hot Food Table with 14" Mechanical Section, 86" Total Length *With heat*
- **G.** 88" long unit *Doors only*
- **H.** 88" Hot Food Table with 14" Mechanical Section, 102" Total Length *With heat*

203 **Plate shelves**

- **A.** Special depth (in lieu of 9" standard), 12" maximum
- **B.** Perforated riser at rear (in lieu of standard)

204 **Fill faucets** for hot food tables:

- **B.** **Manual fill faucet**
- **C.** **Auto fill assembly** (all mechanical/float type) (wet series only)
- **D.** **Auto fill assembly** electric probe type — available for wet series only

206 **Valves:**

- **C.** Additional gate valve
- **D.** Ball valve

208 **Telescoping cover,** stainless steel construction, 12" high. (formerly Model 14-1)

- **A.** Single pan size
- **B.** Double pan size
- **C.** Three pan size

209 **Adapter plates:**

- **A.** Model #14-6 standard (3) 6.5" dia. holes
- **B.** Model #14-8 standard (2) 8.5" dia. holes
- **C.** Model #14-10 standard (1) 6.5" and (1) 10.5" dia. hole
- **D.** Special adapter plates 12" x 20"

210 14EW Series hot food tables to be open **Bain Marie**. Includes heavy gauge reinforced removable perforated false bottom sections, omit divider sections between 12" x 20" openings.

- **A.** Standard Depth
- **B.** Special Depth

211 **Modify** 14EW Series hot food table to accept **steam coil** supplied and installed by others. Omit immersion heater and control, provide with stainless steel tank only, with provisions for coil by others.

213 **Special electrical requirement**, 230V, 50 cycle

214 **Sump recess** for 14EW Series hot food table

215 **Base** area to house single drawer roll warmer supplied and installed by others
16" maximum height available on (E1) series, 12.75" maximum height available on (EW) series, option not available on (G) series.

Hot Food Table Accessories & Modifications

216 **Special electrical requirements:** 3 phase for 14EI or 14EW Series

218 **Heated insert** installed in Custom Systems unit
- **A.** 15" model (single door hinged) for (5))12" x 20" pans, 240V
- **B.** 28" model (single door hinged) for (10)12" x 20" or (5)18" x 26" pans, 240V

ESP **Energy savings power hot food well** *Per well*

Serview Display Case Accessories & Modifications

301 **Hinged stainless steel** or **glass doors** for Serview upperstructure, add to standard unit price
- **A.** 48" unit (includes two 24" doors)
- **B.** 72" unit (includes three 24" doors)
- **C.** **Mirror back** *Add per door*

NOTE: If doors are added to pass-through upperstructure, specify which side doors are to be installed on and specify left or right hinging.

302 **S/S Door w/mirrored inside of sliding door**, add to standard unit price
- **A.** 48" unit length
- **B.** 72" unit length

303 **One way mirror**, add to standard unit price
- **A.** 48" unit length
- **B.** 72" unit length

304 Stainless steel **pan frame** for 2.5" deep stainless steel pans in bottom of Serview upperstructure
- **A.** 48" unit length
- **B.** 72" unit length

307 **Shelf** for upperstructure
- **A.** 48" unit length
- **B.** 72" unit length

309 **B.** Custom height, 28" minimum

310 **Special length unit** (allow 8 to 10 weeks for delivery)
- **A.** 36" & 60" long *Add to price of 48" long unit*

NOTE: For other special length units contact factory for info

Equipment Stand Accessories & Modifications

406 **Scrap pan** installed into cutting board:
- **A.** 1/6 size x 6" deep pan
- **B.** 1/3 size x 6" deep pan

408 **Built-in cooking equipment** to be supplied by others and shipped to Delfield for installation. Includes addition of 16-gauge stainless steel top, and stainless steel front apron for mounting controls as required.
- **A.** Each foot *Add to base price of std. unit*
- **B.** Each appliance to be installed *Add to base price of std. unit*

NOTE: Receipt of equipment provided by others may affect the project lead time. Allow 2 to 3 weeks for installation time at factory after receipt of equipment.

Equipment Stand Accessories & Modifications

411 **Cutting board** mounted on fold-down **brackets**

412 Stainless steel **filler box** for installation into equipment stand *Specify size*

413 Adjustable **equipment rails** (Includes two rails)

414 **Mechanical housing** left side

Cafeteria Line Accessories & Modifications

501 **Cashier's Stand**, 24" long, includes locking cash drawer. Includes cafeteria-style top.
- **A.** Open front cashier's stand
- **B.** Open end cashier's stand
- **C.** Wing wall enclosure to be added to open end of cashier's stand

502 Cafeteria style **tray and silver stand,** includes flat tray shelf and angled silverware panel with (8) silverware bins supplied by Delfield.
- **A.** 24" long unit
- **B.** 30" long unit
- **C.** 36" long unit

503 **Counter protectors** and **display shelves,** stainless steel construction. Available with glass or stainless steel shelves, solid glass front or adjustable sneeze shield, Plexiglas® or open ends. Specify as required.

SHELF WIDTH 12" TO 18"
- **A.** Single tier unit (12" minimum)
- **B.** Single tier unit with lights (12" minimum)
- **C.** Double tier unit (12" minimum)
- **D.** Double tier unit with lights (12" minimum)

SHELF WIDTH 19" TO 25"
- **E.** Single tier unit (12" minimum)
- **F.** Single tier unit with lights (12" minimum)
- **G.** Double tier unit (12" minimum)
- **H.** Double tier unit with lights (12" minimum)
- **I.** **Slicer shield** 20"-24" high (front only) (12" minimum)

8000 SERIES FLIP-UP SNEEZE GUARDS
- **J.** Single-service (12" minimum)
- **K.** Single-service with lights (12" minimum)
- **L.** Double-service (12" minimum)
- **M.** Double-service with lights (12" minimum)
- **N.** Plexiglas® end panel

POWDER COATING
- **W.** 503A-D Style counter protector
- **X.** 503E-H Style counter protector
- **Y.** 503J-K Style sneeze guard
- **Z.** 503L-M Style sneeze guard

NOTE: Counter protectors with lights include on/off switch and electric raceway to base area.

504 **Solid V tray slide,** stainless steel construction. Includes mounting brackets and installation onto Component Crafted Custom Equipment, approximately 48" center line on the mounting brackets.
- **A.** 12" width
- **B.** Inside 90° corner
- **C.** Outside 90° corner
- **D.** Angled corner (inside or outside)
- **E.** 14" width
- **F.** 10" width
- **G.** Mitered end on solid tray slide
- **H.** Mounted on fold-down brackets (straight sections only)

504 **Three bar tray slide,** 1" diameter stainless steel pipe.
- **I.** 10" width
- **J.** Closure end
- **K.** Inside 90° corner
- **L.** Outside 90° corner
- **M.** Angled corner (inside or outside)
- **N.** 12" width
- **O.** 14" width
- **P.** Additional tray slide brackets
- **Q.** Mounted on fold-down brackets (straight sections only)

Cafeteria Line Accessories & Modifications

504 **NEW die-stamped solid "V" tray slide ,** 14-gauge stainless steel construction. Includes mounting brackets and installation to Component Crafted Custom Equipment.

- **R.** 10" width
- **S.** 12" width
- **T.** 14" width
- **U.** 90˚ corner (inside or outside)
- **V.** Angled corner (inside or outside)
- **W.** Mitered end
- **X.** Mounted on fold-down brackets

505 **Finished** and **unfinished** equipment **backs** and **fronts:**

- **A.** Plastic laminated wood back
- **B.** Stainless steel, wood reinforced back
- **C.** Extended back full height to floor
- **D.** Flush galvanized back panel
- **E.** Unfinished plywood back for coating by others
- **F.** Laminate front (full front)
- **G.** Laminate front (half front)
- **H.** Stainless steel single thickness back

506 Solid surface **trayslide,** standard 12" width

- **A.** Without stainless steel runners
- **B.** With stainless steel runners

507 Laminated **trayslide,** standard 12" width

- **A.** Without stainless steel runners
- **B.** With stainless steel runners

508 Workshelf, stainless steel construction. Includes mounting brackets and installation onto Component Crafted Custom Equipment.

- **A.** 10" width
- **B.** 12" width
- **C.** 14" width
- **D.** 90˚ corner
- **E.** Angled corner
- **F.** Mitered end
- **G.** Mounted on fold-down brackets

Shelves, Pot Racks & Heat Lamps

601 **Wall shelves** with mounting brackets, stainless steel:

- **A.** 10" deep
- **B.** 12" deep
- **C.** 14" deep
- **D.** Installation onto wall panel + 10%

603 **Pass-through window,** stainless steel constructed two piece frame with 18" wide solid core pass shelf.

- **A.** First 2' length
- **B.** Each additional inch over 2'

604 **Solid core overshelves,** heavy gauge construction with plywood core and galvanized exterior bottom:

- **A.** Up to 12" deep
- **B.** 13" to 18" deep
- **C.** 19" to 24" deep
- **D.** 25" to 30" deep

605 Stainless steel constructed **overshelves** mounted on stainless steel pipe supports (12" minimum) **per linear inch:**

A1. Single tier - up to 14" deep
A2. Double tier - up to 14" deep
A3. Triple tier - up to 14" deep
B1. Single tier - up to 16" deep
B2. Double tier - up to 16" deep
B3. Triple tier - up to 16" deep
C1. Single tier - up to 18" deep
C2. Double tier - up to 18" deep
C3. Triple tier - up to 18" deep
D1. Single tier - up to 20" deep
D2. Double tier - up to 20" deep
D3. Triple tier - up to 20" deep
E1. Single tier - up to 22" deep
E2. Double tier - up to 22" deep
E3. Triple tier - up to 22" deep
F1. Single tier - up to 24" deep
F2. Double tier - up to 24" deep
F3. Triple tier - up to 24" deep

605H **Riser** on end of overshelf (3" maximum height)

605I **Riser** on rear of overshelf (4' minimum)

606 **Microwave shelf** mounted on 1.25" diameter stainless steel pipe legs 20"-24" deep
- **B. Printer shelf** 8" x 8" single sided
- **C. Printer shelf** 8" x 8" double sided

608 **Heavy duty** 1.63" diameter stainless steel pipe leg **overshelf** construction or cantilever pipe leg construction
STANDARD OVER-SHELF PRICING + 10%

609 **Pot racks** with hooks (hooks approximately 9" on center)
- **A. SINGLE BAR POT RACK** (first 24")
- **B. DOUBLE BAR POT RACK** (first 24")
- **C. OVAL BAR POT RACK** (first 24")
- **D.** Additional aluminum pot hooks, either single or double

610 **Heat lamps** and raceways: pricing includes installation of heat lamps with infinite control, electrical raceway, and pre-wire to J-box in base area of equipment. If specific brand is required add $161.00. **NOTE:** Alternate brands not stocked may affect the project lead time.

WITHOUT DISPLAY LIGHTS - Specifiy Voltage
- **A.** 1'6" long heat lamp (non-stock)
- **B.** 2'0" long heat lamp
- **C.** 2'6" long heat lamp
- **D.** 3'0" long heat lamp
- **E.** 3'6" long heat lamp
- **F.** 4'0" long heat lamp
- **X.** 4'6" long heat lamp
- **G.** 5'0" long heat lamp
- **H.** 6'0" long heat lamp
- **I.** 7'0" long heat lamp
- **J.** 8'0" long heat lamp (non-stock)

WITH DISPLAY LIGHTS - Specifiy Voltage
- **K.** 1'6" long heat lamp (non-stock)
- **L.** 2'0" long heat lamp
- **M.** 2'6" long heat lamp
- **N.** 3'0" long heat lamp
- **P.** 3'6" long heat lamp
- **Q.** 4'0" long heat lamp
- **Y.** 4'6" long heat lamp with light
- **R.** 5'0" long heat lamp
- **S.** 6'0" long heat lamp
- **T.** 7'0" long heat lamp
- **U.** 8'0" long heat lamp (non-stock)

611 **Post mounting** for heat lamps - *Add to standard heat lamp*

612 **Electrical raceway** and stainless steel angle mounting brackets for heat lamp supplied and installed by others

613 **Heat lamp** supplied by others and shipped to Delfield for installation. **NOTE**: Receipt of items provided by others may effect the project lead time (does not include pre-wire or raceway)

614 **Halogen heat lamp**
- **A.** Narrow Halogen Heatlamp, 18" Minimum length
- **B.** Narrow Halogen Heatlamp with Xenon Lights, 18" Minimum length
- **C.** Narrow Xenon Display Lights, 18" Minimum length

Shelves, Pot Racks & Heat Lamps

615 **Globe type heat lamps,** installed below overshelf with switch and electric raceway to junction box in base area.
- **A.** First fixture
- **B.** Each additional fixture

616 Fluorescent or incandescent **light fixture** (verify style)

617 **Adjustable sneeze guard** (added to overshelves) 36″ minimum

618 24″ wide **sandwich slide** (6″ spacing between slides standard)
- **A.** Heated
- **B.** Non-heated

619 **Taco Table** upper structure 72″ long

Top Extensions & Utility Stands Accessories & Modifications

701 **Top Openings** (with NSF die stamp) in utility stand or top extensions:
- **A.** 12″ x 10″
- **B.** 12″ x 20″

702 **Plate shelf**

703 **Hinged doors (dry)** on Custom System units
- **A.** 12″ hinged door
- **B.** 18″ hinged door
- **C.** 19″ hinged door
- **D.** 24″ hinged door
- **E.** 27″ hinged door
- **F.** 32″ hinged door
- **G.** 14″ louvered hinged door
- **H.** 18″ louvered hinged door

703L **Low profile hinged doors (dry)** on Custom System units
- **A.** 12″ low profile hinged doors (dry)
- **B.** 19″ low profile hinged doors (dry)
- **C.** 24″ low profile hinged doors (dry)
- **D.** 27″ low profile hinged doors (dry)
- **E.** 18″ low profile hinged doors (dry)

704 **Round top cutouts** for drop-ins (dry units only)
- **A.** Supplied and installed by others (verify model and make)
- **B.** Drop-ins, supplied and installed by Delfield

705 **Square** or **rectangular top cutouts** for drop-ins (dry units only)
- **A.** Supplied and installed by others (verify model and make)
- **B.** Drop-ins, supplied and installed by Delfield

707 **A. Shelf** installed in Custom Systems dry shelving unit or top extension (12″ minimum)
B. Undershelf 16-gauge stainless steel

708 **A. Removable center shelf** on custom systems dry shelving unit (60″ maximum shelf length)

B. Adjustable height center shelf on custom systems dry shelving unit (60″ maximum shelf length)

709 **Galvanized shelf** in base of top extension for carbonator and pump by others

710 **Notch equipment around column,** includes risers around column and stainless steel capping for field trim by others. Size must be verified before fabrication.
A. Top extension
B. Utility stand - *Requires notching top and shelves*

711 4" wide **urn trough** installed in top extension or utility stand. Includes drain and removable stainless steel splash grate.
A. First 3' length
B. Each additional inch over 36"

712 **A.** A stainless steel **apron** mounted in top section of utility stand for mounting food well controls, enclosing sinks, cold pans, etc. (24" minimum)

713 Electrically heated **hot food wells,** includes installation into top of Delfield utility stand or top extension and mounting of control
A. 12" x 20" rectangular (120 volt standard)
B. 8.5" diameter round (7 qt. capacity, 120 volt standard)
C. 10.5" diameter round (11 qt. capacity, 120 volt standard)
D. 10.25" diameter round (120 volt standard)
E. Add for drains (if required)
F. Thermostatically-controlled switch

714 **Installation of hot food wells, roll warmers** and counter protectors supplied by other and shipped to Delfield.
NOTE: Receipt of items provided by others may affect the project lead time (verify make and model)
A. 12" x 20" rectangular
B. 8.5" diameter round
C. 10.5" diameter round
D. Installation of roll warmers
E. Counter protectors/sneeze guards installation (by others)
F - Counter/sneezeguard by others with electrical requirement (heat lamp/light)
G - Drop-in merchandiser installation (by others)

715 **French fry dump pan** installed in top of utility stand or top extension with removable perforated false bottom
A. 12" x 20" dump pan
B. 20" x 20" dump pan

716 Locking **cash/utensil drawer,** mounted under top of utility stand. Approximately 5" high, stainless steel construction.
A. 12" wide
B. 18" wide
C. 24" wide

717 Stainless steel **sink** built into top of Custom Systems utility stand or top extension, includes faucet & basket waste assembly.
A. 9" x 14" x 10" deep - *Including installation*
B. 12" x 14" x 12" deep - *Including installation*
C. 14" x 16" x 12" deep - *Including installation*
D. 16" x 20" x 12" deep - *Including installation*
E. 20" x 20" x 12" deep - *Including installation*
F. For gooseneck swivel fill faucet (in lieu of standard)
G. For double joint fill faucet (in lieu of standard)
H. Faucet
J. Provide round access hole in front panel
K. Lever handle waste
L. Overflow drain assembly (in lieu of standard)
M. 9" x 14" sink and dipperwell with faucet
N. Dipperwell with faucets
P. 9" x 14" x 8" deep - *Including installation*

718 **Ventilate** top of **backsplash** for air flow to undercounter self-contained refrigerator
A. Up to 28"
B. 28" to 60"

Top Extensions & Utility Stands Accessories & Modifications

719 Paper **cup dispensers** supplied and installed by Delfield, includes round cutout and cup dispenser installed in top extension
A. Cup rim size 2.62″ to 4.62″, 7″ diameter flange
D. Stainless steel angled front panel - Add to standard top extension
NOTE: Specify if cups are foam. Prices do not include top extension base pricing.

720 Top extension **mitered corners**

721 **Recess top** in utility stand for equipment by others

722 **Double service utility stands**
A. 16HD or 16SD Series (with doors)
B. 16OS Series (open shelf)

723 **Heated interior** for sliding door utility stands 16SD Series, electric thermostatically controlled. (14″ panel on right required for control, blower and elements). Verify electrical requirements — 120 volt or 208 volt. (Minimum counter depth 22″)
A. 48″ Utility Section with 14″ Mechanical Section, 62″ Total Length
B. 60″ Utility Section with 14″ Mechanical Section, 74″ Total Length
C. 72″ Utility Section with 14″ Mechanical Section, 86″ Total Length
D. 84″ Utility Section with 14″ Mechanical Section, 98″ Total Length

725 **Shelf risers,** full height, on bottom and center utility stand shelves

727 **Waste chute**
A. 6″ x 8″ rectangular opening with stainless steel sleeve to base
B. 6″ diameter round top opening with stainless steel sleeve to base

728 **Ferruled hole**
B. 1″ diameter ferruled hole
C. 2″ diameter ferruled hole

729 **Dry drawers**
A. 19″ Dry drawer - *1 drawer*
B. 24″ Dry drawer - *1 drawer*
C. 27″ Dry drawer - *1 drawer*
D. 32″ Dry drawer - *1 drawer*
E. 19″ Dry drawer - *Set of two*
F. 24″ Dry drawer - *Set of two*
G. 27″ Dry drawer - *Set of two*
H. 32″ Dry drawer - *Set of two*

730 **Utility Wall**
A. Stainless Steel (first 48″)
B. Stainless Steel (after the first 48″)
C. Water supply lines for hot food tables (quick connect gate valve with hose connection)
D. Fiberglass inserts
E. Panels for tile in the field (by others), Marine grade plywood in lieu of stainless steel

Top Modifications

801 **Extended top rear** on Custom Systems unit
- **A.** Extended 0″ to 6″ to rear
- **B.** Extended 7″ to 12″ to rear
- **C.** Extended 13″ to 18″ to rear

802 **Extended top forward** on Custom Systems unit
- **A.** Extended 0″ to 6″ forward
- **B.** Extended 7″ to 12″ forward
- **C.** Extended 13″ to 18″ forward

805 **Special height** one piece **backsplash** on standard Custom Systems unit
- **A.** Up to 12″ high
- **B.** 13″ to 18″ high
- **C.** 19″ to 24″ high

806 Stainless steel **riser with "T" moulding** for installation above backsplash on standard Custom Systems unit
- **A.** 6″ to 12″ high
- **B.** 13″ to 18″ high
- **C.** 19″ to 24″ high

807 Special **top fillers,** irregular and angled
- **C.** Inside corner filler without front panel — Configurable
- **D.** Outside corner filler with front panel — Configurable
- **E.** Outside corner filler with shelves — Configurable

813 **B.** 6″ to 8″ **wide shelf with tray hook** for installation on to finished back

814 **Backsplash capping** stainless steel constructed for installation over two backsplashes

815 **Notch** nosing for undercounter equipment (verify make & model)

817 **45° backsplash** top surface (in lieu of flat; overall height of backsplash is 4″)

818 **14-gauge stainless steel top** (in lieu of 16-gauge stainless)
- **A.** Backbar and cafeteria counters (up to 36″ deep)
- **B.** Chef's counters (over 36″ wide)

819 **Mark V Nosing** to match existing Delfield equipment
- **A.** Dry Units
- **B.** Refrigerated Units

Miscellaneous Items

901 2″ x 4″ **backsplash return** on end of unit

902 Stainless steel **single thickness end riser**
- **B.** Welded 3-sided single thickness sink riser
- **C.** Removable 3-sided single thickness sink riser

903 Stainless steel **nosing** on end of unit (This option adds 7/8″ to overall length.)

905 **Radius nosing corner**

Miscellaneous Items

906 **Finished ends**
- **A.** Stainless steel end
- **B.** Stainless steel flashing or partial stainless steel end panel
- **C.** Double stainless steel end panel for back to back equipment
- **D.** Special depth stainless steel end (36" to 42" deep)
- **E.** Laminate finished end

909
- **A.** 2" thick stainless steel **mullion end**, to support end of top only
- **B.** Stainless steel **mullion spacer** (3" maximum)

910 **Curb mount:**
- **A.** 4" high **leg channel base** in lieu of standard for 34" work height (with stainless steel perimeter)
- **B.** Make provision for installation and removal of condensate evaporator
- **C.** 1.5" leg rail (standard) for mounting on 6" curb by others

911 Stainless steel constructed or plastic laminated **toe plate** (verify)
- **A.** Toe plate
- **B.** For toe plate returns at end of unit

912 **French fry dump and display** station, includes curved dump pan and removable fry ribbon, hinged stainless steel doors on front and galvanized base ends. Upperstructure has full length mirrored back and dual mount heat lamps with merchandise lights (verify voltage)
- **A.** 36" length
- **B.** 42" length
- **C.** 48" length

1005 **Housing** for **oversize roll warmer**, supplied and installed by others, three drawers high
- **A.** 27" wide unit
- **B.** 33" wide unit

1006 Random size **cutting boards**/tops, all sizes minimum 2 square feet
- **A.** Composite .5" thick
- **B.** Composite .75" thick
- **C.** Composite 1" thick
- **D.** Polyethylene .5" thick
- **E.** Maple 1.25" thick x 9.5" wide
- **F.** Elevated composite cutting board,10" wide x .5" thick (use on 2800 & 2900 series units)
- **G.** Stainless steel 1.5" thick
- **H.** Maple 1.5" thick

1008 **Marine edge** along front of Custom Systems unit (24" minimum)

1009 **Pedestal outlet (**Add price of standard outlet)

1011 **Vertical filler end cap,** stainless steel constructed to be installed at end of units between back to back equipment

1012 **Wainscot,** stainless steel constructed

1015 **End panel**, plastic laminate or stainless steel (verify laminate make and model)
- **A.** End panel, full height for use with wall panel only
- **B.** End panel, full height for use with wall panel and soffit

1018 **Lexan® lid** (see-through) for ice cream opening

1019 **Bar lock** for ice cream lid

1020 **Correctional Facility Package**

1021
- **A.** (2) Draft arms and base
- **B.** Credit for omitting (1) draft arm

1022 **French fry ribbon,** stainless steel construction
- **A.** 12" x 20"
- **B.** 18" x 20"

1023 **Bag holder,** 6" high x 10" deep
- **A.** 3 compartment, 15" long
- **B.** 4 compartment, 20" long
- **C.** 5 compartment, 25" long

1024 Weighted **tissue tray,** stainless steel constructed with bar weight 3" high x 10" wide x 12" deep

1025 **Flange feet** in lieu of adjustable bullet feet

1026 **Solid surface finish**
- **H.** Solid surface top
- **I.** Solid surface backsplash
- **J.** Solid surface backsplash return

1027
- **A.** **Casters** (set of four, w/brake)
- **B.** **Legs** (four each per set)
- **C.** **Casters** (set of six, w/brake)
- **D.** **Legs** (six each per set)
- **E.** **Legs** (eight each per set) (for assemblies w/common top (CT)
- **F.** **Legs** (four each per set)
- **G.** **Legs** (six each per set)
- **H.** **4" Casters** in lieu of 6"

SG32C **3" adjustable height caster,** 3" adjustable (set of 4)

1028 **Outlets.** Price includes pre-wiring to junction box in base; specify single or duplex outlet where applicable.

NEMA	VOLTS/ PHASE	FROM TOP BACKSPLASH NON-STANDARD	FROM OVERSHELF
15 amps		A	B
5-15R	125/1	A	B
5-15GFCI	125/1	A	B
L5-15R	125/1	A	B
6-15R	250/1	A	B
20 amps			
L6-20R	250/1	A	B
5-20R	125/1	A	B
5-20GFCI	125/1	A	B
6-20R	250/1	A	B
14-20R	125/250/1	A	B

NEMA	VOLTS/ PHASE	FROM TOP BACKSPLASH NON-STANDARD	FROM OVERSHELF
30 amps			
L15-30R	250/3	A	B
6-30R	250/1	A	B
15-30R	250/3	A	B
5-30R	125/1	A	B
L14-30R	125/250/1	A	B
50 amps			
6-50R	250/1	A	B
15-50R	250/3	A	B
60 amps			
18-60R	120/208/3	A	B
14-60R	125/250/1	A	B
15-60R	250/3	A	B

1029 **Pre-wiring**
- **A.** 100-200 amp panel box (cost of housing not included)
- **B.** Circuit-non-ground fault (includes breaker, conduit, wire)
- **C.** Circuit-ground fault

Miscellaneous Items

1031 Built-in ice cream freezers

A. 225
B. 227

1032 Built-in water and ice bins

A. 203 **B.** 204 **C.** 248
D. 305 **E.** 307 **F.** 204-P

1033 Built-in ice-cooled cold pans

A. (1) 12″x20″ well **B.** (2) 12″x20″ wells **C.** (3) 12″x20″ wells
D. (4) 12″x20″ wells **E.** (5) 12″x20″ wells **F.** (6) 12″x20″ wells

1034 Built-in mechanically cooled cold pans

A. (1) 12″x20″ well (1/5 horsepower) **B.** (2) 12″x20″ wells (1/5 horsepower)
C. (3) 12″x20″ wells (1/5 horsepower) **D.** (4) 12″x20″ wells (1/4 horsepower)
E. (5) 12″x20″ wells (1/4 horsepower) **F.** (6) 12″x20″ wells (1/4 horsepower)

1035 Built-in frost tops

A. (2) 12″x20″ wells (1/4 horsepower) **B.** (3) 12″x20″ wells (1/4 horsepower)
C. (4) 12″x20″ wells (1/4 horsepower) **D.** (5) 12″x20″ wells (1/3 horsepower)
E. (6) 12″x20″ wells (1/3 horsepower)

1036 Built-in slim line units

A. (2) 12″x20″ ice cooled pans **B.** (3) 12″x20″ Ice cooled pans
C. (2) 12″x20″ mechanically cooled pans **D.** (3) 12″x20″ mechanically cooled pans
E. (2) 12″x20″ hot wells **F.** (3) 12″x20″ hot wells

1037 Built-in sheet pan frost top units

A. (1) sheet pan **B.** (2) sheet pans tall left to right
C. (2) sheet pans long left to right **D.** (3) sheet pans tall left to right
E. (4) sheet pans tall left to right

1038 Built-in hot food units

A. (1) 12″x20″ well **B.** (2) 12″x20″ wells **C.** (3) 12″x20″ wells
D. (4) 12″x20″ wells **E.** (5) 12″x20″ wells **F.** (6) 12″x20″ wells

1039 Built-in single tank hot food well

A. (2) 12″x20″ well **B.** (3) 12″x20″ well **C.** (4) 12″x20″ well
D. (5) 12″x20″ well **E.** (6) 12″x20″ well

1040 Built-in LiquiTec® cold units (diagram on page 18)

A. (2) 12″x20″ wells **AN.** Two well narrow line **B.** (3) 12″x20″ wells
BN. Three well narrow line **C.** (4) 12″x20″ wells **CN.** Four well narrow line
D. (5) 12″x20″ wells **E.** (6) 12″x20″ wells **F.** (1) 12″x20″ well

1041 Built-in forced air units

A. (2) 12″x20″ wells (1/4 horsepower) **B.** (3) 12″x20″ wells (1/2 horsepower)
C. (4) 12″x20″ wells (1/2 horsepower) **D.** (5) 12″x20″ wells (3/4 horsepower)
E. (6) 12″x20″ wells (3/4 horsepower)

1042 Built-in hot/cold combo units

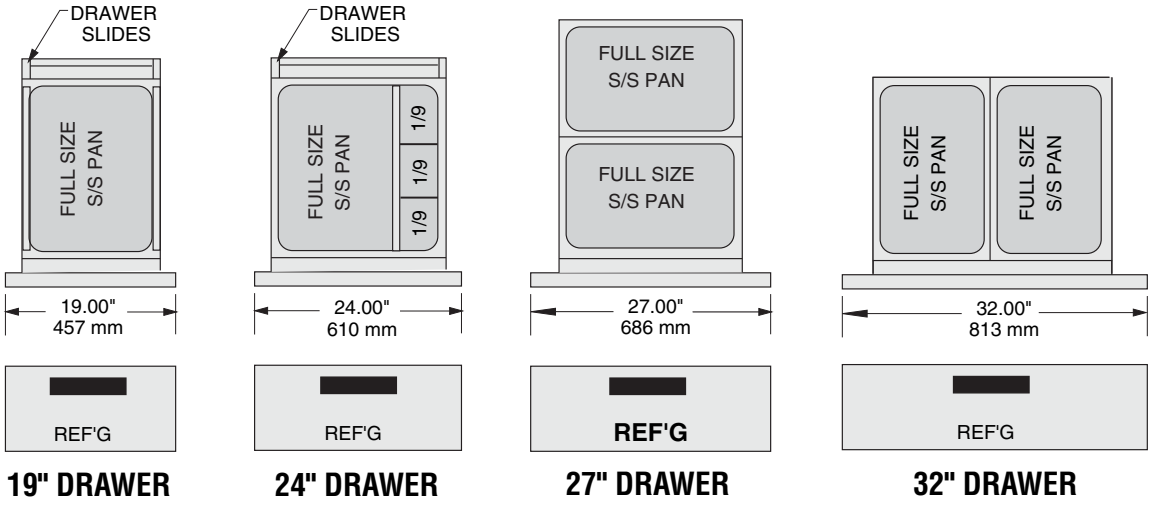
A. (2) 12″x20″ wells **B.** (3) 12″x20″ wells **C.** (4) 12″x20″ wells
D. (5) 12″x20″ wells **E.** (6) 12″x20″ wells

Top Options - Contact factory for more details

Top options **(xx = Length)**

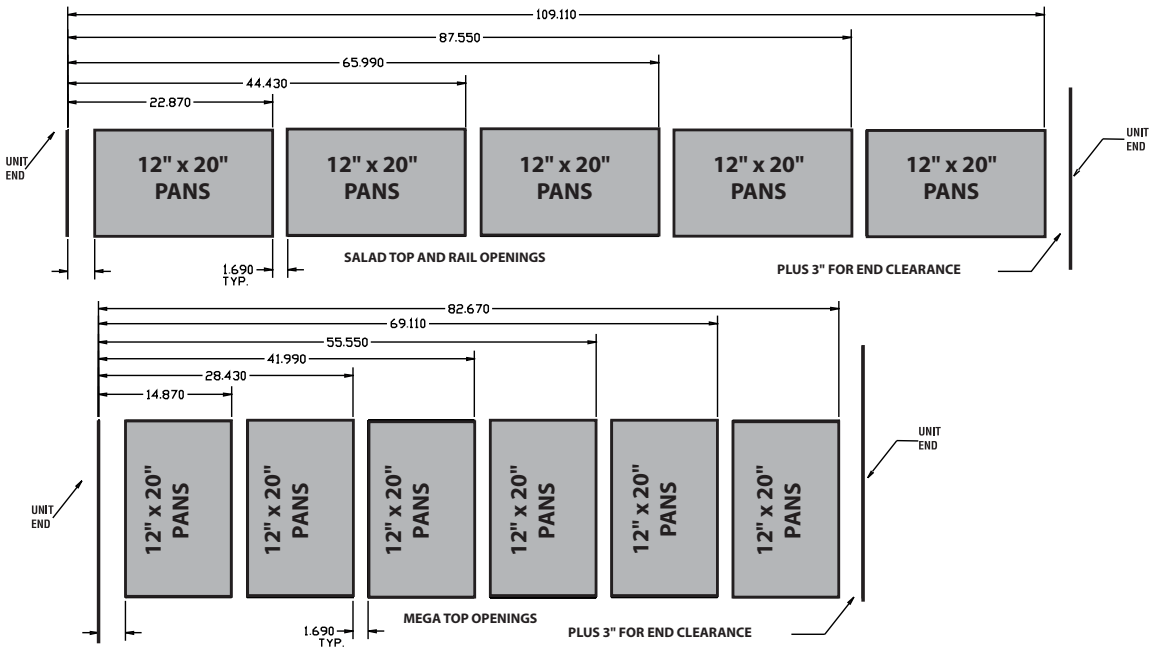
CAxx	Cafeteria Top
BSxx	Backsplash Top
TLxxF	Tray Lock Top (front side)
TLxxR	Tray Lock Top (rear side)
CTxx	Common Top
GSxx	Galvanized Top
TDxx	Flush Turn Down
TDIxxF	Turn down/turn up (front)
TDIxxR	Turn down/turn up (rear
ESxx	Equipment Stand top w/marine edge and sides
LPxx	Low Profile Equipment Stand w/marine edge

Refrigerated Drawers (see item #102)



LiquiTec® Top Pan Configurations (see item #135)

NOTE: To determine how many 12" x 20" pans will fit a unit, add 3.00" to the lengths given below.
Example: 3.00" + 44.43" = 47.43" minimum top length or rail length.



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Delfield

Effective January 2015. All prices F.O.B. Mt. Pleasant, MI 48858. **Prices may vary on accessories ordered from the Parts Department.** Visit www.delfield.com for specification sheets.

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ORDERING AND SHIPPING

NOTE: Possession of this price list does not necessarily constitute an offer to sell by The Delfield Company.

This Price Guide supersedes all other price lists. Although reasonable care has been taken to insure the accuracy of information in this Price Guide, Delfield cannot be held liable for any errors or omissions. Prices shown in this Price Guide are for standard Delfield models with standard electrical characteristics as described in sales and technical literature. All prices and specifications are subject to change without notice.

Payment Terms

All shipments are F.O.B. point of manufacture. The terms of sale are subject to credit approval. These terms may be modified at any time prior to shipment. All shipments will be made on a *pro forma* invoice or C.O.D. basis unless otherwise approved.

If the total selling price is not paid when due, buyer shall pay late charges equal to the highest lawful contract rate of interest not to exceed 1 1/2% per month computed from the due date on the unpaid balance of the total selling price.

Shipping Carrier

Delfield reserves the right to ship merchandise via any responsible carrier available at the time equipment is ready for shipment. When carrier or shipping routing is designated by dealer, Delfield will attempt to comply. Delfield cannot be held responsible for carrier rate differences; this is beyond our control. Rate differences are entirely between carrier and purchaser.

Returned Goods

Permission must first be obtained from Delfield's home office before returning any merchandise. Returned merchandise is subject to a minimum 25% handling charge. All returned goods, cartons or crates must display our return authorization number. Any returned goods shipment lacking the return authorization number will be refused, with all additional freight costs to be borne by the returning party.

Concealed Damages

All of our crating conforms to general motor carrier specifications. If the container shows rough handling or visible damage, in order to minimize liability, a full inspection is necessary upon arrival. A notation must be placed on the freight bill and signed by the truck driver. Appearance of damage will necessitate removing the crate in the presence of the driver. *Claims for damages must be filed at once by purchaser with the freight carrier.*

Taxes

Prices shown do not include federal, state or other existing taxes. *Applicable taxes will be charged and added to the invoice unless an exemption certificate and tax identification number is received.*

Storage Charges

Our shipping commitment is determined in accordance with delivery requirements and our best ability to fabricate. If, after the equipment has been fabricated, the customer requests delay in shipment and warehousing is required, the following schedule will apply: 1) Any equipment held for shipment at the purchaser's request for a period of 30 days beyond the delivery date specified shall become immediately payable. 2) If equipment is held beyond 60 days after the delivery date specified, storage charges will be added.

Sanitation Codes

If you are placing equipment into an area which has certain sanitation requirements other than N.S.F. standards, Delfield must be advised of these specifications in detail before fabrication of the equipment, in order that we may quote additional costs, if any. Failure to notify Delfield before fabrication releases us from any obligation to modify our standards without additional charges.

Orders and Drawings

To assure prompt and correct fabrication, Delfield must have all necessary information on the original order. Do not overlook finishes, accessories, and other options needed for a finished installation.

Please check the following items when ordering:

- Are all model numbers correct?
- Are stainless steel or laminate finished ends required?
- Is the laminate pattern and/or color number included?
- Are extra utility outlets needed?
- Are overshelves needed?
- Are end fillers and/or risers needed?
- Are you using natural, manufactured or bottled gas?
- Is a special refrigerant required?
- Are all specifications of equipment by others included?
- Are the electrical specifications correct?
- Are kick plates needed?
- Are special tops and backs needed for focal point operation?
- Is your shipping address complete, including zip code?
- Is special shipping required?
- Have you indicated the date required?

Service Parts

All orders for service parts have a minimum charge. This policy may be modified by Delfield without notice. Prices shown for parts in this price list are for use when ordering an accessory with an original unit. Prices may vary when ordered separately from the Parts Department.

Warranty

Warranty must be purchased at the time of sale only.

TERMS AND CONDITIONS

1. **Prices.** Unless otherwise specifically agreed, all prices are for material packed for domestic shipment and for delivery F.O.B. point of manufacture. Acceptance of your order is based on present costs, and the prices set forth herein are subject to increase by Seller at any time prior to delivery in respect to all or any portion of the material on order to the extent necessary to cover Seller's increased costs applicable thereto.
2. **Delivery.** Shipping dates are approximate and based on prompt receipt of all necessary information. All risks of loss shall be on the Buyer from point of shipment. Buyer shall pay all transportation and delivery charges to final destination.
3. **Default.** If Buyer shall fail or refuse to accept delivery of the equipment or parts ordered hereunder or should default in the performance of any of the terms, covenants and conditions of this agreement, Seller may retain the cash deposited or paid to it and/or equipment accepted by it on account of the sale price and apply the same toward payment of its damages.
4. **Delays.** Seller shall not be liable for loss or damage due to delay in delivery, manufacture or installation resulting from any cause beyond Seller's reasonable control, including but not limited to, compliance with any regulation, orders or instructions of any federal, state or municipal government or any department or any agency thereof, acts of nature, acts or omissions of the Buyer, acts of civil or military authority, fires, strikes, factory shutdowns or alterations, embargoes, wars, riot, delays in transportation, or inability due to cause beyond the Seller's reasonable control to obtain necessary labor or materials from the Seller's usual sources; and any delays resulting from any such cause shall constitute cause for extending delivery dates and receipt of the goods shall constitute a waiver of all claims for damage. In no event shall Seller be liable for special or consequential damages.
5. **Payment Terms.** The terms of sale herein are subject to credit approval and Seller may at any time prior to delivery modify the terms of payment originally specified to require payment in advance. Lacking credit approval, sales will be made on a cash with order, *pro forma* invoice or cash on delivery basis. All printed prices are quoted F.O.B. Factory, subject to terms as printed and subject to change without notice.
   If the total selling price is not paid when due, buyer shall pay late charges equal to the highest lawful contract rate of interest not to exceed 1 1/2% per month computed from the due date on the unpaid balance of the total selling price.
6. **Specifications.** Quantities and sizes are subject to variation in accordance with Seller's standard practices, tolerances and the requirements of the job where the equipment covered by this order is to be installed.
7. **Installation.** If the order acknowledgment provides for installation, Seller's obligation to deliver the equipment and provide for its installation shall in no event commence until the premises are ready to receive the equipment, and such obligations shall be subject to all the other terms hereof. Costs and expenses to Seller or its contractor due to delays in installation caused by interference by other contractors working on the premises will be charged to Buyer. Installation costs stated in this order are estimated, cover only installation of the equipment specified herein, and do not cover any other costs, including, but not limited to, costs of electrical work, carpentry, plumbing, sweeping, mopping, dusting or general cleanup. Seller or its contractor shall not be responsible for removing or disposing of packing material, cartons, boxes or other containers housing the equipment.
8. **Taxes.** The amount of taxes stated on the order, if any, is approximate only. Buyer is liable for the full amount of all taxes applicable to or as a result of a transaction, exclusive of franchise taxes and taxes measured by the net income of Seller. Buyer shall pay the amount of all such taxes at any time requested by Seller as if originally added to the price. If Seller pays the taxes, Buyer shall reimburse Seller therefor.
9. **Insurance.** Buyer shall provide and maintain adequate insurance for the product delivered against loss or damages by fire or other causes during the time between delivery and final payment, in an amount fully protecting Seller, and loss or damage by fire or other causes within such period shall not relieve Buyer from its obligations under this contract. Buyer shall provide and maintain adequate liability and workmen's compensation insurance covering all workers who may assist in the erection of product delivered.
10. **Cancellation.** Buyer may cancel its order, reduce quantities, revise specifications or extend schedules only by mutual agreement as to reasonable and proper cancellation charges which shall take into account expenses already incurred and commitments made by Seller, and Buyer shall indemnify Seller against any loss.
11. **Standard One-Year Warranty.** The Delfield Company ("Delfield") warrants to the Original Purchaser of the Delfield product (herein called the "Unit") that such Unit, and all parts thereof, will be free from defects in material and workmanship under normal use and service for a period of one (1) year from the date of shipment of the Unit to the Original Purchaser **or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, one (1) year from the date of installation.** During this one year warranty period, Delfield will repair or replace any defective part or portion thereof returned to Delfield by the Original Purchaser which Delfield determines was defective due to faulty material or workmanship. The Original Purchaser will pay all labor, crating, freight and related costs incurred in the removal of the Unit or defective component and shipment to Delfield, except that during a period of either ninety (90) days from the date of shipment of the Unit to the Original Purchaser or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, ninety (90) days from the date of installation Delfield will pay all related labor costs. Delfield will pay the return costs if the Unit or part thereof was defective.
    The term "Original Purchaser" as used herein means that person, firm, association, or corporation for whom the Unit was originally installed.
    This Warranty does not apply to any Unit or part thereof that has been subjected to misuse, neglect, alteration, or accident, such as accidental damage to the exterior finish; operated contrary to the recommendations specified by Delfield; or repaired or altered by anyone other than Delfield in any way so as to, in Delfield's sole judgment, affect its quality or efficiency. This Warranty does not apply to any Unit that has been moved from the location where it was originally installed. **This Warranty also does not cover the refrigerator drier or the light bulbs used in the Unit. The warranty is subject to the user's normal maintenance and care responsibility as set forth in the Service and Installation Manual, such as cleaning the condenser coil, and is in lieu of all other obligations of Delfield. Delfield neither assumes, nor authorizes any other person to assume for Delfield, any other liability in connection with Delfield's products.**
    Removal or defacement of the original Serial Number or Model Number from any Unit shall be deemed to release Delfield from all obligations hereunder or any other obligations, express or implied.
    Parts furnished by suppliers to Delfield are guaranteed by Delfield only to the extent of the original manufacturer's express warranty to Delfield. Failure of the Original Purchaser to receive such manufacturer's warranty shall in no way create any warranty, express or implied, or any other obligation or liability on Delfield's part in respect thereof.
    If shipment of a replacement part is requested prior to the arrival in the Delfield factory of the part claimed to be defective, the Original Purchaser must accept delivery of the replacement part on a C.O.D. basis, with credit being issued after the part has been received and inspected at Delfield's plant and determined by Delfield to be within this Warranty.
    Under no condition does this Warranty give the Original Purchaser the right to replace the defective Unit with a complete Unit of the same manufacturer or of another make. Unless authorized by Delfield in writing, this Warranty does not permit the replacement of any part, including the motor-compressor, to be made with the part of another make or manufacturer.
    No claims can be made under this Warranty for spoilage of products for any reason, including system failure.
    The installation contractor shall be responsible for building access, entrance and field conditions to insure sufficient clearance to allow any hood(s), vent(s) or Unit(s), if necessary, to be brought into the building. Delfield will not be responsible for structural changes or damages incurred during installation of the Unit or any exhaust system.
    Delfield shall not be liable in any manner for any default or delay in performance hereunder caused by or resulting from any contingency beyond Delfield's control, including, but not limited to, war, governmental restrictions or restraints, strikes, lockouts, injunctions, fire, floods, acts of nature, short or reduced supply of raw materials, or discontinuance of the parts by the original part manufacturer.
    Except as provided in any Additional Four Year Protection Plan, if applicable, and the Service Labor Contract, if applicable, the foregoing is exclusive and in lieu of all other warranties, whether written or oral, express or implied. This Warranty supersedes and excludes any prior oral or written representations or warranties. Delfield expressly disclaims any implied warranties of merchantability, fitness for a particular purpose or compliance with any law, treaty, rule or regulation relating to the discharge of substances into the environment. The sole and exclusive remedies of any person relating to the Unit, and the full liability of Delfield for any breach of this warranty, will be as provided in this warranty.
    Other than this Delfield Standard One Year Limited Warranty, any applicable Delfield Additional Four Year Protection Plan or applicable Delfield Service Labor Contract, the Original Purchaser agrees and acknowledges that no other warranties are offered or provided in connection with or for the Unit or any part thereof.
    In no event will Delfield be liable for special, incidental or consequential damages, or for damages in the nature of penalties.
12. **Applicable Law.** Variation of Terms. The rights and obligations of Seller and Buyer under an order shall be governed by the laws of the state where accepted by Seller. No waiver, modification, or addition to any of the terms of this order shall be binding on Seller unless made in writing by The Delfield Company. The provisions of an order are intended by Buyer and Seller as a final expression of their agreement and are intended also as a complete and exclusive statement of all terms applicable to Buyer's order.

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To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global website at www.manitowocfoodservice.com then find the regional or local resources available to you.

Manitowoc

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